

|                               |                       |
|-------------------------------|-----------------------|
| <b>DEPARTMENT OF THE ARMY</b> |                       |
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**STANDARD "B" RATION  
FOR THE  
ARMED FORCES**

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**DEPARTMENTS OF THE ARMY, NAVY,  
AND MARINE CORPS**

**NOVEMBER 1984**

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SUPPLY BULLETIN

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MCO P10110.25C

DEPARTMENTS OF THE ARMY, NAVY  
AND MARINE CORPS

WASHINGTON, 29 November 1984

**STANDARD "B" RATION  
FOR THE  
ARMED FORCES**

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\* This bulletin supersedes SB 10-495/NAVSUP PUB 274 NAVSUP INST 10110.6A/MCO P10110.25B, 19 May 1971.

## SECTION I INTRODUCTION

### A. Purpose

The Standard "B" Ration is published as two separate documents. SB 10-495/NAVSUP PUB 274 NAVSUP INST 10110.6A/MCO P10110.25C contains the list of components of the Standard "B" Ration, the 10-Day Standard "B" Ration Menu and requirements. The Standard "B" Hospital Ration, SB 10-495-1/NAVSUP Pub 436/MCO P10110.26A contains the 10-Day Hospital Menus and requirements. The USAF Standard "B" Ration, AFR 146-8 and USAF Standard "B" Hospital Ration and Contingency Aeromedical Evacuation Meals, AFR 166-4, are separate documents, which meet the unique Air Force mission requirements. However, most menu items and subsistence requirements are similar to those in this document. The Standard "B" Ration is planned for subsisting members of the Armed Forces during operations that permit organized food service facilities, but allow nonperishable supplies only. At such time as this ration is used in operations where perishable supplies are available, every effort should be made to substitute perishable supplies at the earliest possible time. The authorized components of the ration are specified in Section II. For special program reserve stocks (in-place reserves) each Service may prescribe components regardless of those prescribed in this publication. The tables of quantitative allowances indicated in this publication are based upon the published menus and recipes. The menu provides for alternate items as substitutes for the regular items. The regular item quantity and the alternate item quantity are both listed in the daily Issue Charts, in the Recapitulation of Menu Issues, and in the Requirements for 1,000 Rations Per Day. The determination as to the use of the regular or the alternate item will be made by each Service.

### B. Supply

Stocks of Standard "B" Ration components are made available through the Defense Logistics Agency. Requisitions will be in accordance with existing supply procedures of each Service. National stock numbers listed in the table, "Requirements for 1,000 Rations Per Day," Section V, identify the specific style and package size of items which will be used in the Standard "B" Ration. The quantity of each item to be maintained in "B" Ration stocks will be determined by each Service.

### C. Nutrition

The average daily nutritive value of the Standard "B" Ration is listed below, together with the recommended daily dietary nutrient allowances.

*NUTRITIVE VALUE OF STANDARD "B" RATION*

|   | Energy              | Protein | Fat | Calcium  | Iron  | VITAMINS |          |            |        |    |
|---|---------------------|---------|-----|----------|-------|----------|----------|------------|--------|----|
|   |                     |         |     |          |       | A        | Thiamine | Riboflavin | Niacin | C  |
|   | kcal                | gm      | gm  | mg       | mg    | IU       | mg       | mg         | mg     | mg |
| Menu                                      | 4290                | 144     | 157 | 1048     | 26    | 7907     | 1.85     | 2.24       | 30     | 93 |
| Menu using alternate components           | 4229                | 141     | 156 | 1103     | 26    | 8717     | 1.63     | 2.27       | 29.8   | 86 |
| Recommended nutrient allowances for men   | 3200<br>(2800-3600) | 100     | *   | 800-1200 | 10-18 | 5000     | 1.6      | 1.9        | 21     | 60 |
| Recommended nutrient allowances for women | 2400<br>(2000-2800) | 80      | *   | 800-1200 | 18    | 5000     | 1.2      | 1.4        | 16     | 60 |

Intake of the level of nutrients provided by this ration will maintain health and operational efficiency of active persons in most climates. Requirements for nutritional modifications, when indicated, will be prescribed by the appropriate commander acting upon the recommendation of medical authority. Quantitative changes in food required to meet nutritional modifications should be reflected in specific components, rather than through an overall increase or decrease in total rations. Personnel operating under field conditions during cold weather operations may require a caloric intake of 4500 calories per day for men and 3500 calories per day for women.

\* Dietary fat calories should not contribute more than 35% of total energy intake.

\*\* Computation based on alternate menu items in lieu of regular menu items.

D. Weight and Cubage

Total weight and cubage includes all regular menu components, bread ingredients, condiments, and seasonings.

|                                       |        |           |
|---------------------------------------|--------|-----------|
| Net Weight Per Ration. . . . .        | 3.198  | (**3.683) |
| Gross Weight Per Ration . . . . .     | 3.834  | (**4.368) |
| Gross Cubic Feet Per Ration . . . . . | 0.1226 | (**0.120) |

## SECTION II

### LIST OF STANDARD "B" RATION ITEMS

| National Stock Number | Item Identification                          | Unit  |
|-----------------------|--|---|
| 1. 8915-00-584-1660   | Apples, dehy<br>OR                           | No. 10 can  |
| 1a. 8940-00-616-0226  | Pie filling prepared, fruit, apple           | No. 10 can  |
| 2. 8915-00-655-5718   | Applesauce, instant<br>OR                    | No. 2 1/2 can   |
| 2a. 8915-00-127-8272  | Applesauce, canned                           | No. 10 can  |
| 3. 8905-01-086-0395   | Bacon, precooked, sliced                     | No. 10 can  |
| 4. 8950-00-125-6333   | Baking powder                                | 1-lb can  |
| 5. 8915-00-616-4820   | Beans, green, canned<br>AND                  | No. 10 can  |
| 5a. 8915-00-634-2436  | Carrots, canned<br>AND                       | No. 10 can  |
| 5b. 8915-00-257-3947  | Corn, canned, whole grain<br>OR              | No. 10 can  |
| 5c. 8915-01-039-8808  | Vegetables, mixed, dehy, compressed          | No. 2 1/2 can   |
| 6. 8915-00-151-6566   | Beans, green, dehy, compressed<br>OR         | No. 2 1/2 can   |
| 6a. 8915-00-616-4820  | Beans, green, canned                         | No. 10 can  |
| 8915-00-926-6793      | Beans, kidney, canned                        | No. 10 can<br>(See 32A Chili Con Carne,<br>canned, w/o beans) |
| 7. 8915-00-577-4526   | Beans, lima, canned<br>AND                   | No. 10 can  |
| 7a. 8915-00-257-3947  | Corn, canned, whole grain<br>OR              | No. 10 can  |
| 7b. 8915-01-039-8808  | Vegetables, mixed, dehy, compressed          | No. 2 1/2 can   |
| 8. 8915-00-184-5601   | Beans, white, canned, in tomato sauce w/pork | No. 10 can  |
| 9. 8905-00-926-6196   | Beef chunks w/juices, canned                 | 29-oz can   |
| 10. 8905-00-965-1681  | Beef, diced, dehy, uncooked<br>OR            | No. 10 can  |
| 10a. 8905-00-926-6196 | Beef chunks w/juices, canned                 | 29-oz can   |
| 11. 8905-00-823-7559  | Beef patties, dehy, uncooked<br>OR           | No. 10 can  |
| 11a. 8905-00-143-0969 | Hamburgers w/o gravy, canned                 | 12-oz can   |
| 12. 8905-00-753-6536  | Beefsteak, dehy, uncooked<br>OR              | No. 10 can  |
| 12a. 8905-00-926-6196 | Beef chunks w/juices, canned                 | 29-oz can   |
| 13. 8960-00-965-4764  | Beverage base, powdered, cherry              | 5-gal yield pg  |
| 14. 8960-01-069-6661  | Beverage base, powdered, fruit punch         | 5-gal yield pg  |
| 15. 8960-00-965-4765  | Beverage base, powdered, grape               | 5-gal yield pg  |
| 16. 8960-01-069-6662  | Beverage base, powdered, lemonade            | 5-gal yield pg  |
| 17. 8960-00-965-4768  | Beverage base, powdered, orange              | 5-gal yield pg  |
| 18. 8920-00-926-6016  | Biscuit mix                                  | No. 10 can  |
| 19. 8920-00-935-3263  | Brownie mix, butterscotch                    | No. 10 can  |
| 20. 8920-00-935-3262  | Brownie mix, chocolate                       | No. 10 can  |
| 21. 8915-00-656-1353  | Cabbage, dehy, uncooked<br>OR                | No. 2-1/2 can   |
| 21a. 8915-01-035-4116 | Cabbage, dehy, uncooked, compressed          | No. 2-1/2 can   |
| 22. 8920-00-823-7221  | Cake mix, devil's food                       | No. 10 can  |
| 23. 8920-00-823-7229  | Cake mix, yellow                             | No. 10 can  |
| 24. 8915-00-634-2436  | Carrots, canned                              | No. 10 can  |
| 24a. 8915-01-095-9308 | Carrots, dehy, shredded, compressed          | No. 2 1/2 can   |
| 25. 8950-00-127-9789  | Catsup, tomato                               | No. 10 can  |
| 26. 8920-00-253-1163  | Cereal, rolled oats                          | 20-oz can   |
| 27. 8910-00-082-5734  | Cheese, cottage, dehy                        | No. 10 can  |
| 28. 8910-00-823-6880  | Cheese, American, processed, dehy            | No. 10 can  |
| 29. 8905-00-118-8588  | Chicken, dehy, cooked, diced<br>OR           | No. 10 can  |
| 29a. 8905-00-753-6106 | Chicken, canned, boned                       | 29-oz can   |
| 30. 8905-00-118-8588  | Chicken, dehy, cooked, diced<br>OR           | No. 10 can  |

| National Stock Number | Item Identification                          | Unit                        |
|-----------------------|--|-----------------------------|
| 30a. 8905-00-753-6106 | Chicken, canned, boned<br>AND                | 29-oz can                   |
| 30b. 8920-00-926-6016 | Biscuit mix                                  | No. 10 can                  |
| 31. 8940-00-151-6462  | Chili con carne, dehy, w/beans, cooked<br>OR | No. 10 can                  |
| 31a. 8940-00-126-3394 | Chili Con Carne, canned, w/o beans           | 6 3/4-lb can                |
| 32. 8940-00-151-6462  | Chili Con Carne, dehy, w/beans, cooked<br>OR | No. 10 can                  |
| 32a. 8940-00-126-3394 | Chili Con Carne, canned, w/o beans<br>AND    | 6-3/4 lb can                |
| 32b. 8915-00-926-6793 | Beans, kidney, canned                        | No. 10 can                  |
| 33. 8950-00-170-9573  | Cinnamon, ground                             | 3 to 4-oz can               |
| 34. 8960-00-216-6131  | Cocoa beverage powder                        | 600-1 oz pg to box          |
| 35. 8955-00-286-5372  | Coffee, roasted, ground<br>OR                | 20-lb can                   |
| 35a. 8955-00-081-0862 | Coffee, instant, freeze dried                | 8-oz pg                     |
| 36. 8920-00-168-3296  | Cookie mix, chocolate                        | No. 10 can                  |
| 37. 8920-00-935-3264  | Cookie mix, oatmeal                          | No. 10 can                  |
| 38. 8920-00-175-0429  | Cookie mix, sugar                            | No. 10 can                  |
| 39. 8920-00-435-4918  | Corn bread mix                               | No. 10 can                  |
| 40. 8915-00-257-3947  | Corn, canned, whole grain                    | No. 10 can                  |
| 41. 8920-00-252-3838  | Crackers, soda, salted                       | No. 10 can                  |
| 42. 8915-00-851-6564  | Cranberry sauce, canned, jellied or strained | 1 or 2-lb box               |
| 43. 8940-01-074-4922  | Creamer, Nondairy, dry                       | No. 10 can                  |
| 44. 8940-00-131-8693  | Dessert powder, pudding, instant, chocolate  | 50-100 3-gm pgs to box      |
| 45. 8940-00-131-8761  | Dessert powder, pudding, instant, vanilla    | No. 10 can                  |
| 46. 8910-00-965-1553  | Egg mix, dehy                                | No. 10 can                  |
| 47. 8905-00-823-7095  | Fish squares, dehy, uncooked<br>OR           | No. 3 cyl can<br>No. 10 can |
| 47a. 8905-00-935-3161 | Tuna, canned                                 | 4-lb can                    |
| 48. 8920-00-140-7748  | Flour, wheat, general purpose<br>OR          | 10-lb bag                   |
| 48a. 8920-00-140-7749 | Flour, wheat, general purpose                | 50 lb bag                   |
| 49. 8920-00-165-6864  | Flour, wheat, bread<br>OR                    | 50-lb bag                   |
| 49a. 8920-00-165-6863 | Flour, wheat, bread                          | 10-lb bag                   |
| 50. 8915-00-286-5482  | Fruit cocktail, canned                       | No. 10 can                  |
| 51. 8915-00-149-1571  | Garlic, dehy                                 | 12-oz jar                   |
| 52. 8915-00-132-7786  | Grapefruit, canned                           | No. 303 can                 |
| 53. 8905-00-023-8284  | Ham chunks with juices, canned               | 29-oz can                   |
| 54. 8920-01-079-1585  | Hominy grits                                 | 24-oz co                    |
| 55. 8950-01-074-4918  | Hot Sauce                                    | 2-6 oz bottle               |
| 56. 8925-00-935-3260  | Icing mix, chocolate                         | No. 10 can                  |
| 57. 8925-00-935-3261  | Icing mix, vanilla                           | No. 10 can                  |
| 58. 8930-00-240-0055  | Jam, peach                                   | No. 2 1/2 can               |
| 59. 8930-00-559-8307  | Jam, strawberry                              | No. 2 1/2 can               |
| 60. 8930-00-543-7608  | Jelly, blackberry                            | No. 2 1/2 can               |
| 61. 8930-00-543-7607  | Jelly, grape                                 | No. 2 1/2 can               |
| 62. 8915-00-753-6430  | Juice, grapefruit, instant<br>OR             | 15 1/2-oz. can              |
| 62a. 8915-00-085-1650 | Juice, grapefruit, canned                    | No. 3 cyl can               |
| 63. 8915-00-530-3414  | Juice, orange, instant<br>OR                 | No. 2 1/2 can               |
| 63a. 8915-00-241-2800 | Juice, orange, canned                        | No. 3 cyl can               |
| 64. 8915-00-616-0204  | Juice, tomato, canned, concentrated (3 + 1)  | 36-oz can                   |
| 65. 8905-00-126-4020  | Luncheon meat, canned                        | 6-lb can                    |
| 66. 8920-00-067-6146  | Macaroni                                     | 10-lb box                   |
| 67. 8945-00-222-0567  | Margarine                                    | No. 10 can                  |
| 68. 8910-01-091-7209  | Milk, nonfat, dry, general purpose style C   | No. 10 can                  |
| 69. 8910-00-584-6432  | Milk, nonfat, dry, bread baking style A      | 25-lb can                   |
| 70. 8950-00-543-7698  | Mustard, prepared                            | No. 2 1/2 can               |
| 71. 8915-00-128-1179  | Onions, dehy, chopped<br>OR                  | No. 10 can                  |
| 71a. 8915-00-151-6568 | Onions, dehy, compressed                     | No. 2 1/2 can               |
| 72. 8920-00-782-6353  | Pancake mix                                  | No. 10 can                  |

| National Stock Number  | Item Identification                                | Unit                 |
|------------------------|--|----------------------|
| 73. 8915-00-577-4203   | Peaches, canned, quarters or slices<br>OR          | No. 10 can           |
| 73a. 8940-00-616-0228  | Pie filling, prepared, fruit, peach                | No. 10 can           |
| 74. 8930-00-543-7602   | Peanut butter                                      | No. 2 1/2 can        |
| 75. 8915-00-616-0223   | Pears, canned, halves                              | No. 10 can           |
| 76. 8915-00-127-9282   | Peas, canned<br>OR                                 | No. 10 can           |
| 76a. 8915-00-401-8480  | Peas, dehy, cooked, compressed                     | No. 2 1/2 can        |
| 77. 8950-00-127-8067   | Pepper, black, ground                              | 1-lb can             |
| 78. 8915-00-227-1387   | Peppers, green, dehy, sweet, diced, uncooked       | No. 2 1/2 can        |
| 79. 8950-00-616-5469   | Pickles, cucumber, dill, whole                     | No. 10 can           |
| 80. 8940-00-616-0227   | Pie filling, prepared, fruit, cherry               | No. 10 can           |
| 81. 8915-00-127-7262   | Pineapple, canned, crushed                         | No. 10 can           |
| 82. 8915-00-170-5148   | Pineapple, canned slices                           | No. 10 can           |
| 83. 8905-00-935-6395   | Pork chops, dehy, uncooked<br>OR                   | No. 10 can           |
| 83a. 8905-00-023-8284  | Ham chunks with juices, canned                     | 29-oz can            |
| 84. 8915-01-087-0981   | Potatoes, white, dehy, uncooked, slices<br>OR      | 5-gal co             |
| 84a. 8915-00-161-8912  | Potatoes, white, dehy, uncooked, diced             | No. 10 can           |
| 85. 8915-00-164-6876   | Potatoes, white, instant, granules                 | No. 10 can           |
| 86. 8915-00-286-5487   | Raisins  | No. 10 can           |
| 87. 8920-00-530-2185   | Rice, parboiled                                    | 10-lb bag            |
| 88. 8950-01-079-6943   | Salt, table  | 5-lb bag             |
| 89a. 8945-00-080-9396  | Shortening compound, general purpose               | 5-gal can            |
| 90. 8905-00-753-6432   | Shrimp, dehy<br>OR                                 | No. 10 can           |
| 90a. 8905-01-543-9955  | Salmon, canned<br>OR                               | 15 1/2 oz can        |
| 90b. 8905-00-543-7941  | Salmon, canned                                     | 15 1/2 oz can        |
| 91. 8935-00-149-1359   | Soup, dehy, beef flavored w/noodles and vegetables | No. 2 1/2 can        |
| 92. 8935-00-753-6422   | Soup, dehy, chicken flavored w/noodles             | No. 2 1/2 can        |
| 93. 8935-00-222-0570   | Soup, dehy, onion                                  | No. 2 1/2 can        |
| 94. 8935-00-577-4680   | Soup, dehy, tomato-vegetable, w/noodles            | No. 2 1/2 can        |
| 95. 8935-00-082-5588   | Soup and gravy base, instant, beef flavored        | 200 7-gm pgs to box  |
| 96. 8935-00-234-6217   | Soup and gravy base, instant, beef flavored        | No. 2 1/2 can        |
| 97. 8935-00-543-7789   | Soup and gravy base, instant, chicken flavored     | No. 2 1/2 can        |
| 98. 8920-00-926-4917   | Starch, pregelatinized                             | No. 10 can           |
| 99. 8925-01-059-4084   | Sugar, refined, granulated                         | 10-lb bag            |
| 100. 8925-00-682-6705  | Syrup, imitation maple<br>OR                       | No. 10 can           |
| 100a. 8925-00-682-6708 | Syrup, imitation maple                             | No. 2 1/2 can        |
| 101. 8955-00-753-6332  | Tea, black, individual bags<br>OR                  | 100-bags to box      |
| 101a. 8955-00-823-7016 | Tea, instant                                       | 3/4-oz pg            |
| 102. 8915-00-582-4060  | Tomatoes, canned                                   | No. 10 can           |
| 103. 8950-00-577-5990  | Vinegar, dry, synthetic                            | 4-oz pg (1 qt yield) |
| 104. 8950-01-059-5269  | Worcestershire sauce                               | 5, 6 or 10-fl oz bot |
| 105. 8950-01-057-1559  | Yeast, baker's, active, dry                        | 2-lb foil bag        |

SPECIAL MARINE CORPS REQUIREMENT <sup>1</sup>

|                  |                                    |            |
|------------------|------------------------------------|------------|
| 8910-00-126-3436 | Ice cream mix, dehydrated, vanilla | No. 10 can |
|------------------|------------------------------------|------------|

<sup>1</sup> Dessert for three meals (Lunch) in the 10-Day Menu includes ice cream as a special Marine Corps requirement. Where facilities and local operating conditions do not permit preparation of ice cream, the brownies provided in the menus may be served alone, or with fruit.

### SECTION III STANDARD "B" RATION

#### A. Information

Menus for 10 consecutive days together with ingredient charts and issue requirements for 100 persons each day appear in this section. The menus are designed to use Standard "B" Ration items in such combinations and at such frequency as to promote maximum acceptance and nutritional adequacy. A variety of menu items can be prepared from the "B" ration components in addition to those specified in this menu. Any changes in the menu or recipes need to be reflected in the quantitative allowances. When varying this menu, attention should be given to selection of menu items which will maintain or increase acceptance.

1. *Forward Area Food Service.* Some items listed on this menu may be impractical to transport in bulk to forward area groups subsisting away from organized facilities. When subsisting members of the Armed Forces during operations which do not permit organized dining facilities but which require use of insulated food containers for transporting meals to forward areas, the following modifications for menu preparation are recommended. Alternate recipes and practical substitutions are provided when insulated food container food service is required.

#### *Organized Facility Food Service*

##### a. *Breads and Batters*

French Toast, B-4  
Griddle Cakes, B-5

##### b. *Fruit Cobblers*

Apple, C-9; Cherry, C-10;  
Peach, C-11; Pineapple, C-12

##### c. *Eggs*

Omelets, E-2  
(Cheese, Ham or Bacon)

##### d. *Hot Breakfast Cereals, D-6*

##### e. *Meat, Poultry, Fish*

Beef and Gravy w/Biscuit Topping,  
G-5

Grilled Cheeseburgers, G-18

Chicken Pot Pie, G-22  
(w/Thin Batter Topping)

Fried Fish Squares, G-46  
Fish w/Cornbread Coating, G-46

#### *Insulated Food Container Food Service*

Scrambled Eggs, E-1  
Creamed Ground Beef, G-17  
Roast Beef Hash, G-8

Cooked fruit filling w/o crust,  
Canned prepared fruit pie filling, (Cherry, Apple and Peach); canned  
peaches, qtrs or slices; canned pineapple, slices or crushed

Scrambled Eggs, E-1 (w/Bacon, Ham or Western Style)  
Creamed Ground Beef, G-17  
Roast Beef Hash, G-8  
Hot Breakfast Cereals w/milk (for use in insulated containers), K-1

Beef and Gravy, G-5  
w/Plain Biscuits, B-2  
Beef Gravy, G-3  
Grilled Hamburgers, G-18  
Chiliburgers, G-16  
Baked Hamburgers in Gravy, G-19  
Chicken Pot Pie, G-22  
w/Plain Biscuits, B-2  
Creole Chicken, G-25  
Creamed Chicken, G-24  
Shrimp Creole, G-44  
Tuna Loaf, G-48  
Salmon Loaf, G-47

2. *Recipes.* Recipes for preparing items specified in this menu are included in Section IV. Additional recipes are provided which may be used to increase menu variety.

3. *Issue Frequency.* A listing of ration components and issue requirements is included for each daily menu. Quantities of condiments required for the 10-day period have been included in the Recapitulation of Menu Issues (paragraph C, this section).

4. *Meal Beverages.* Coffee is included for each meal. Cocoa is included for each breakfast meal. Tea and fruit flavored beverages are included for each lunch and dinner meal in addition to coffee.

5. *Crackers.* Crackers are programed as a soup accompaniment daily at an issue rate of 5 pounds per 100 persons. Prior to establishing field bread bakery units, it may be necessary to substitute crackers for bread. The substitution rate should be 10 pounds of crackers per 100 persons.

6. *Bread.* The issue rate of 16 pounds of baked bread per 100 persons provides for a portion size of two slices per meal, based on 24 to 25 slices per two pound loaf.

7. *Water Requirements for Food and Beverage Preparation.* The supply of water in a theater of operations is critical. When a detailed assessment of specific water requirements is required by ration, day, or meal, refer to Sec-



tion IV, paragraph L-9, *Water Requirements for the Standard "B" 10-Day Cycle Menu.*

8. *Guidelines for Container Yields for Canned Fruits and Fruit Juices.*

| TYPE OF FRUIT AND JUICE                      | PORTION SIZE<br>(APPROXIMATE) | CAN<br>SIZE   | No. OF CANS FOR<br>100 PORTIONS   |
|--|-------------------------------|---------------|---|
| Applesauce, instant<br>(Fruit dessert)       | 1/2 cup                       | No. 2 1/2 can | 4   |
| Applesauce, instant<br>(Meat accompaniment)  | 1/4 cup                       | No. 2 1/2 can | 2   |
| Applesauce (Fruit dessert)                   | 1/2 cup                       | No. 10 can    | 4   |
| Applesauce (Meat accompaniment)              | 1/4 cup                       | No. 10 can    | 2   |
| Fruit Cocktail                               | 1/2 cup                       | No. 10 can    | 4   |
| Grapefruit, sections                         | 1/2 cup                       | No. 303 can   | 25  |
| Peaches, quarters or slices                  | 1/2 cup                       | No. 10 can    | 4   |
| Pears, halves                                | 2 halves                      | No. 10 can    | 4   |
| Pineapple, slices                            | 1 large or<br>2 small slices  | No. 10 can    | 4   |
| Grapefruit Juice, instant                    | 3/4 cup                       | 15 1/2 oz can | 5   |
| Grapefruit Juice, single strength            | 3/4 cup                       | No. 3 cyl can | 12  |
| Orange Juice, instant                        | 3/4 cup                       | 15 1/2 oz can | 5   |
| Orange Juice, single strength                | 3/4 cup                       | No. 3 cyl can | 12  |
| Grapefruit Juice instant                     | 3/4 cup                       | 15 1/2 oz can | 5   |
| Orange Juice, instant                        | 3/4 cup                       | No. 2 1/2 can | (Use 2 cans<br>Grapefruit<br>Juice and 3<br>cans Orange<br>Juice)       |
| Grapefruit and Orange Juice, single strength | 3/4 cup                       | No. 3 cyl can | 12<br>(Use 6 cans<br>Grapefruit<br>Juice and 6<br>cans Orange<br>Juice) |
| Tomato Juice, concentrated<br>(3 plus 1)     | 3/4 cup                       | 36 oz can     | 5   |

9. *Modification.* Prevailing climate and activity of operating forces may affect the acceptability and rate of consumption of certain items to an extent as to result in major increases or decreases in quantitative requirements herein specified. The following general suggestions will serve as a guide to individual commands when such modifications may be indicated:

a. *Considerations in Tropical and Semitropical Areas.*

(1) The consumption of coffee may decrease while the consumption of cold beverages may increase. The issues of coffee prescribed for the lunch and dinner meals may be reduced and beverage bases and iced tea added. The following issue quantities per 100 persons per day will provide one full issue of coffee for breakfast and a partial issue of coffee for dinner; a full issue of beverage base for lunch and dinner and a partial issue of iced tea for dinner.

| Item  | Unit            | B    | L | D    |
|---|-----------------|------|---|------|
| Coffee, roasted and ground<br>OR                                | lb              | 3.75 | — | 1.88 |
| Coffee, instant   | 8-oz pg         | 1.5  | — | .75  |
| Creamer, nondairy, dry  | 3-gm pg         | 40   | — | 20   |
| Sugar, granulated   | lb              | 4    | — | 1    |
| Tea, black, individual bags, 100 size 0.08<br>oz bags/box<br>OR | box             | —    | — | 50   |
| Tea, instant  | 3/4-oz pg       | —    | — | 1.67 |
| Sugar, granulated   | lb              | —    | — | 2    |
| Beverage base powder, unsweetened                               | 5-gal yield env | —    | 2 | 2    |
| Sugar, granulated   | lb              | —    | 8 | 8    |

(2) It may be desirable to reduce frequency of serving of soups to 3 or 4 meals in 10 days. Reduce cracker requirement accordingly.

(3) Alter patterns of certain meals to provide fewer heavy meals. For example: eliminate potatoes for breakfast.

**b. Consideration in Arctic and Subarctic Areas.**

(1) Coffee consumption will increase especially when used extensively in "warming stations," etc. Adjust cream substitute, dry, and sugar issues accordingly.

(2) Increased servings of biscuits may be desirable.

(3) Increased use of tea, cocoa, bouillon (soup and gravy base, beef, individual package), and beverage bases may also be desirable.

(4) Increased use of jam, jelly, and peanut butter may be required if difficulty is encountered in use of margarine as a spread.

(5) The following issue quantities per 100 persons per day will provide approximately 500 additional calories: One full issue each of cocoa, soup, crackers, jam or jelly, and one half issue of biscuits.

| Item                                    | Unit          | Quantity |
|---|---------------|----------|
| Cocoa beverage powder                   | 1-oz pg       | 100      |
| Soup, dehy,<br>Beef flavored, w/noodles | No. 2 1/2 can | 4        |
| OR<br>Chicken flavored, w/noodle        | No. 2 1/2 can | 4        |
| OR<br>Tomato-Vegetable, w/noodles       | No. 2 1/2 can | 4        |
| Crackers, soda, salted                  | Lb            | 5        |
| Jam, peach or strawberry                | No. 2 1/2 can | 4        |
| OR<br>Jelly, blackberry or grape        | No. 2 1/2 can | 4        |
| Biscuit Mix                             | No. 10 can    | 1.75     |

**B. Ten-Day Menu Ingredient and Issue Charts**

| BREAKFAST                | FIRST DAY<br>LUNCH        | DINNER                      |
|--------------------------|---------------------------|-----------------------------|
| GRAPEFRUIT SECTIONS      | CHICKEN NOODLE SOUP (I-2) | BEEF AND GRAVY (G-3)        |
| HOT OATMEAL (D-6) W/MILK | W/CRACKERS                | MASHED POTATOES (J-17)      |
| *CREAMED GROUND BEEF     | LUNCHEON MEAT SANDWICH    | *BUTTERED PEAS (J-13)       |
| (G-17)                   | (G-38)                    | BISCUITS (B-2)              |
| BREAD                    | CATSUP                    | MARGARINE                   |
| MARGARINE                | MUSTARD                   | PEACH JAM                   |
| GRAPE JELLY              | BAKED BEANS (J-1)         | PEARS                       |
| PEANUT BUTTER            | DILL PICKLES              | PEANUT BUTTER COOKIES (C-7) |
| COFFEE (A-2)             | *APPLE CRISP (C-15)       | COFFEE (A-2)                |
| COCOA                    | COFFEE (A-2)              | TEA                         |
| *CREAMED GROUND BEEF     | TEA                       | LEMONADE BEVERAGE (A-1)     |
| (G-17)                   | CHERRY BEVERAGE (A-1)     | *BUTTERED PEAS (J-13)       |
| (Using CANNED            | *APPLE CRISP (C-15)       | (Using PEAS DEHYDRATED      |
| HAMBURGERS               | (Using CANNED PREPARED    | COMPRESSED)                 |
|                          | APPLE PIE FILLING)        |                             |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BREAD .....                            | LB. .... | 16        | 32    | —      | 48        |
| MARGARINE .....                        | LB. .... | 1         | .50   | 3      | 4.50      |
| SHORTENING COMPOUND .....              | LB. .... | —         | —     | 1.50   | 1.50      |
| BACON SLD PRECOOKED #10 .....          | CN ..... | —         | .60   | —      | .60       |
| BEEF PATTIES DEHY #10 .....            | CN ..... | 5         | —     | —      | 5         |
| BEEF CHUNKS 29 OZ .....                | CN ..... | —         | —     | 20     | 20        |
| LUNCHEON MEAT CANNED 6 LB .....        | CN ..... | —         | 4     | —      | 4         |
| APPLES DEHYDRATED #10 .....            | CN ..... | —         | 1.50  | —      | 1.50      |
| BEANS WHITE CND #10 .....              | CN ..... | —         | 5     | —      | 5         |
| GRAPEFRUIT CND 303 .....               | CN ..... | 25        | —     | —      | 25        |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|------|-----------|-------|--------|-----------|
| PEARS CANNED #10.....                  | CN   | —         | —     | 4      | 4         |
| PEAS CANNED #10.....                   | CN   | —         | —     | 4      | 4         |
| POTATOES WHT INST GR #10.....          | CN   | —         | —     | 1      | 1         |
| BISCUIT MIX #10.....                   | CN   | —         | —     | 3.50   | 3.50      |
| CEREAL ROLLED OATS 20 OZ.....          | CN   | 5         | —     | —      | 5         |
| COOKIE MIX OATMEAL #10.....            | CN   | —         | 1     | —      | 1         |
| COOKIE MIX SUGAR #10.....              | CN   | —         | —     | 1.67   | 1.67      |
| FLOUR WHEAT GEN PUR.....               | LB   | 3.25      | —     | 1.50   | 4.75      |
| SUGAR GRANULATED.....                  | LB   | 4         | 8.75  | 6      | 18.75     |
| SOUP DEHY CHICKEN #2 1/2.....          | CN   | —         | 4     | —      | 4         |
| COFFEE ROASTED & GROUND.....           | LB   | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE CHERRY.....                   | PG   | —         | 1     | —      | 1         |
| BEV BASE LEMONADE.....                 | PG   | —         | —     | 1      | 1         |
| CATSUP TOMATO #10.....                 | CN   | —         | .70   | —      | .70       |
| COCOA BEV POWDER 1 OZ.....             | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED.....              | LB   | —         | 5     | —      | 5         |
| JAM PEACH #2 1/2.....                  | CN   | —         | —     | 4      | 4         |
| JELLY GRAPE #2 1/2.....                | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY.....                   | LB   | 6.88      | —     | .75    | 7.63      |
| MUSTARD PREPARED #2 1/2.....           | CN   | —         | 4.58  | —      | 4.58      |
| PEANUT BUTTER #2 1/2.....              | CN   | 3.50      | —     | 1.25   | 4.75      |
| PKLS CUC DILL WHOLE #10.....           | CN   | —         | 1     | —      | 1         |
| SOUP & GB INST BEEF #2 1/2.....        | CN   | .25       | —     | .33    | .58       |
| SYRUP IMIT MAPLE #10.....              | CN   | —         | .25   | —      | .25       |
| TEA BLACK IND BAGS.....                | BX   | —         | .25   | .25    | .50       |
| ALTERNATES                             |      |           |       |        |           |
| *HAMBURGERS W/O GRAVY CND 12-OZ.....   | CN   | 29        | —     | —      | 29        |
| *PIE FILLING PREP APPLE #10.....       | CN   | —         | 3.50  | —      | 3.50      |
| *PEAS DEHY COMPRESSED #2 1/2.....      | CN   | —         | —     | 4      | 4         |

## 1ST DAY

| BREAKFAST           | UI | QNTY   | LUNCH             | UI | QNTY   | DINNER              | UI | QNTY    |
|---------------------|----|--------|-------------------|----|--------|---------------------|----|---------|
| GRAPEFRUIT SECTIONS |    |        | CHICK/NOODLE SP   |    |        | BEEF AND GRAVY      |    |         |
| GRAPEFRUIT CND 303  | CN | 25     | W/CRACKERS        |    |        | BEEF CHUNKS 29 OZ   | CN | 20      |
| HOT OATMEAL         |    |        | SOUP DEHY CHICKEN |    |        | GRAVY (G-3)         |    |         |
| CEREAL ROLLED       |    |        | #2 1/2            | CN | 4      | SHORTENING COM-     |    |         |
| OATS 20 OZ          | CN | 5      | (WATER BOILING    | GL | 6-1/2) | POUND               | LB | 1-1/2   |
| (SALT TABLE         | TB | 6)     | CRACKERS SODA     |    |        | FLOUR WHEAT GEN     |    |         |
| (WATER BOILING      | GL | 5)     | SALTED            | LB | 5      | PUR                 | LB | 1-1/2   |
| MILK FOR CEREAL     |    |        | LUNCHEON MEAT     |    |        | (WATER HOT          | GL | 2)      |
| (MILK NONFAT DRY    | LB | 3      | SANDWICH          |    |        | SOUP & GB INST BEEF | GL | 2)      |
| WATER FOR MILK      | GL | 2 3/4  | LUNCHEON MEAT     |    |        | (SALT TABLE (TO     |    |         |
| CREAMED GROUND      |    |        | CANNED 6 LB       | CN | 4      | TASTE)              |    |         |
| BEEF                |    |        | BREAD             | LB | 32     | PEPPER BLK GR (TO   |    |         |
| BEEF Patties DEHY   |    |        | MUSTARD PREPARED  | CN | 2-1/4  | TASTE)              |    |         |
| #10                 | CN | 5      | CATSUP            |    |        | MASHED POTATOES     |    |         |
| (WATER LUKEWARM     | GL | 3-1/2) | CATSUP TOMATO     |    |        | (WATER              | QT | 13-1/2) |
| (SALT TABLE         | TB | 3)     | #10               | CN | 1/2    | MARGARINE           | LB | 1       |
| FLOUR WHEAT GEN     |    |        | MUSTARD           |    |        | (SALT TABLE         | TB | 3)      |
| PUR                 | LB | 3-1/4  | MUSTARD PREPARED  |    |        | (PEPPER BLACK       |    |         |
| (PEPPER BLACK       |    |        | #2 1/2            | CN | 2      | GROUND              | TS | 2)      |
| GROUND              | TB | 2)     | BAKED BEANS       |    |        | POTATOES WHT INST   |    |         |
| (SALT TABLE         | TB | 6)     | (ONIONS DEHY      |    |        | GR #10              | CN | 1       |
| SOUP & GB INST      |    |        | CHOPPED           | CP | 1-1/2) | MILK NONFAT DRY     | LB | 3/4     |
| BEEF #2 1/2         | CN | 1/4    | (WATER FOR ONIONS | CP | 3)     | BUTTERED PEAS       |    |         |
| MILK NONFAT DRY     | LB | 3-7/8  | BACON SLD PRE-    |    |        | PEAS CANNED #10     | CN | 4       |
| (WATER WARM         | GL | 4-1/4) | COOKED #10        | CN | 3/5    | MARGARINE           | LB | 1       |
| (WORCESTERSHIRE     |    |        | BEANS WHITE CND   |    |        | (SALT TABLE         | TB | 3)      |
| SAUCE               | TB | 2)     | #10               | CN | 5      | (PEPPER BLACK       |    |         |
| BREAD               |    |        | CATSUP TOMATO #10 | CN | 1/5    | GROUND              | TS | 1       |
| BREAD               | LB | 16     | SYRUP IMIT MAPLE  |    |        | BISCUITS            |    |         |
| MARGARINE           |    |        | #10               | CN | 1/4    | BISCUITS MIX #10    | LB | 3-1/2   |
| MARGARINE           | LB | 1      | MUSTARD PREPARED  | CN | 1/3    | (WATER (VARIABLE)   | QT | 4)      |

## 1ST DAY

| BREAKFAST          | UI | QNTY    | LUNCH              | UI | QNTY    | DINNER             | UI | QNTY    |
|--------------------|----|---------|--------------------|----|---------|--------------------|----|---------|
| GRAPE JELLY        |    |         | DILL PICKLES       |    |         | MARGARINE          |    |         |
| JELLY GRAPE #2 1/2 | CN | 4       | PKLS CUC DILL      |    |         | MARGARINE          | LB | 1       |
| PEANUT BUTTER      |    |         | WHOLE #10          | CN | 1       | PEACH JAM          |    |         |
| PEANUT BUTTER      |    |         | APPLE CRISP        |    |         | JAM PEACH #2 1/2   | CN | 4       |
| #2 1/2             | CN | 3-1/2   | APPLES DEHY-       |    |         | PEARS              |    |         |
| COFFEE             |    |         | DRATED #10         | CN | 1-1/2   | PEARS CANNED #10   | CN | 4       |
| COFFEE ROASTED &   |    |         | (WATER             | GL | 2)      | PEANUT BUTTER      |    |         |
| GROUND             | LB | 3-3/4   | SUGAR GRANULATED   | LB | 2-3/4   | COOKIES            |    |         |
| (WATER BOILING     | GL | 10-1/8) | (CINNAMON GROUND   | TB | 3)      | COOKIE MIX SUGAR   |    |         |
| SUGAR GRANULATED   | LB | 4       | (SALT TABLE        | TB | 1)      | #10                | CN | 1-2/3   |
| CREAM SUBSTITUTE   |    |         | COOKIE MIX         |    |         | (WATER             | CP | 4-1/4)  |
| DRY                | HD | 2/5     | OATMEAL #10        | CN | 1       | PEANUT BUTTER      |    |         |
| COCOA              |    |         | MARGARINE          | LB | 1/2     | #2 1/2             | CN | 1-1/4)  |
| COCOA BEV POWDER   |    |         | COFFEE             |    |         | COFFEE             |    |         |
| 1 OZ               | PG | 25      | COFFEE ROASTED &   |    |         | COFFEE ROASTED &   |    |         |
| (WATER             | GL | 1 3/4)  | GROUND             | LB | 1-7/8   | GROUND             | LB | 1-7/8   |
|                    |    |         | (WATER BOILING     | GL | 5-1/16) | (WATER BOILING     | GL | 5-1/16) |
|                    |    |         | SUGAR GRANULATED   | LB | 2       | SUGAR GRANULATED   | LB | 2       |
|                    |    |         | CREAM SUBSTITUTE   |    |         | CREAM SUBSTITUTE   |    |         |
|                    |    |         | DRY                | HD | 1/5     | DRY                | HD | 1/5     |
|                    |    |         | TEA                |    |         | TEA                |    |         |
|                    |    |         | TEA BLACK IND BAGS | BX | 1/4     | TEA BLACK IND BAGS | BX | 1/4     |
|                    |    |         | (WATER             | GL | 1 3/4)  | (WATER             | GL | 1-3/4   |
|                    |    |         | CHERRY BEVERAGE    |    |         | LEMONADE BEVERAGE  |    |         |
|                    |    |         | BEV BASE CHERRY    | PG | 1       | BEV BASE LEMON-    |    |         |
|                    |    |         | SUGAR GRANULATED   | LB | 4       | ADE                | PG | 1       |
|                    |    |         | (WATER             | GL | 5)      | SUGAR GRANULATED   | LB | 4       |
|                    |    |         |                    |    |         | (WATER             | GL | 5)      |

## SECOND DAY

BREAKFAST  
 \*ORANGE JUICE (F-3)  
 CHEESE OMELET (E-2)  
 CATSUP  
 BACON (G-1)  
 BREAD  
 MARGARINE  
 STRAWBERRY JAM  
 PEANUT BUTTER  
 COFFEE (A-2)  
 COCOA

LUNCH  
 TOMATO VEGETABLE  
 NOODLE SOUP (I-5)  
 W/CRACKERS  
 \*GRILLED HAMBURGERS  
 WITH FRIED ONIONS  
 (G-18)  
 CATSUP  
 MUSTARD  
 \*\*HASHED BROWN POTATOES  
 (J-15)  
 BUTTERED CORN (J-10)  
 BREAD  
 DILL PICKLES  
 MARGARINE  
 COFFEE (A-2)  
 TEA  
 GRAPE BEVERAGE (A-1)

\*ORANGE JUICE  
 (Using CANNED ORANGE  
 JUICE

\*BAKED HAMBURGERS (G-18)  
 (Using CANNED HAMBURG-  
 ERS)  
 \*\*HASHED BROWN POTATOES  
 (J-15)  
 (Using POTATOES WHITE  
 DEHY DICED)

DINNER  
 \*CREOLE CHICKEN (G-25)  
 STEAMED RICE (D-4)  
 \*\*BUTTERED GREEN BEANS  
 (J-2a)  
 \*\*\*CABBAGE & GREEN PEPPER  
 SALAD (H-1)  
 BREAD  
 MARGARINE  
 PINEAPPLE  
 OATMEAL COOKIES (C-6)  
 COFFEE (A-2)  
 TEA  
 FRUIT PUNCH BEVERAGE  
 (A-1)

\*CREOLE CHICKEN (G-25)  
 (Using CANNED CHICKEN)  
 \*\*BUTTERED GREEN BEANS  
 \*\* (J-2A)  
 (Using CANNED GREEN  
 BEANS)  
 \*\*\*CABBAGE AND GREEN  
 PEPPER SALAD (H-1)  
 (Using CABBAGE DEHY-  
 RATED COMPRESSED)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|------|-----------|-------|--------|-----------|
| BREAD .....                            | LB.  | 16        | 16    | 16     | 48        |
| MARGARINE .....                        | LB.  | 1         | 2     | 2.25   | 5.25      |
| SHORTENING COMPOUND .....              | LB.  | 1.2       | 4.5   | .75    | 6.45      |
| BACON SLD PRECOOKED #10 .....          | CN   | 1         | —     | —      | 1         |
| BEEF PATTIES DEHY #10 .....            | CN   | —         | 7     | —      | 7         |
| CHICKEN DEHYDRATED #10 .....           | CN   | —         | —     | 3.60   | 3.60      |
| CHEESE AMER PROC DEHY #10 .....        | CN   | .75       | —     | —      | .75       |
| EGG MIX DEHY #3 CYL .....              | CN   | 7         | —     | —      | 7         |
| BEANS GREEN DEHY CMP #2 1/2 .....      | CN   | —         | —     | 2      | 2         |
| CABBAGE DEHY #2 1/2 .....              | CN   | —         | —     | 6      | 6         |
| CORN CND WHOLE GRAIN #10 .....         | CN   | —         | 4     | —      | 4         |
| JUICE ORNG INST #2 1/2 .....           | CN   | 5         | —     | —      | 5         |
| PINEAPPLE CND SLICES #10 .....         | CN   | —         | —     | 4      | 4         |
| POTATOES WHT DEHY SL 5 GL .....        | CO.  | —         | 1     | —      | 1         |
| TOMATOES CANNED #10 .....              | CN   | —         | —     | 4      | 4         |
| COOKIE MIX OATMEAL #10 .....           | CN   | —         | —     | 2.25   | 2.25      |
| FLOUR WHEAT GEN PUR .....              | LB.  | 1.2       | —     | .50    | 1.70      |
| RICE PARBOILED .....                   | LB.  | —         | —     | 9      | 9         |
| SUGAR GRANULATED .....                 | LB.  | 4         | 6     | 8      | 18        |
| SOUP DEHY TOM-VEG #2 1/2 .....         | CN   | —         | 4     | —      | 4         |
| DESSERT PWD INST CHOC #10 .....        | CN   | —         | 1.33  | —      | 1.33      |
| COFFEE ROASTED & GROUND .....          | LB.  | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE GRAPE .....                   | PG   | —         | 1     | —      | 1         |
| BEV BASE FRUIT PUNCH .....             | PG   | —         | —     | 1      | 1         |
| CATSUP TOMATO #10 .....                | CN   | .50       | .50   | —      | 1         |
| COCOA BEV POWDER 1 OZ .....            | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED .....             | LB.  | —         | 5     | —      | 5         |
| JAM STRAWBERRY #2 1/2 .....            | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY .....                  | LB.  | —         | 2.50  | —      | 2.50      |
| MUSTARD PREPARED #2 1/2 .....          | CN   | —         | 2     | —      | 2         |
| PEANUT BUTTER #2 1/2 .....             | CN   | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2 .....        | CN   | —         | —     | 3      | 3         |
| PKLS CUC DILL WHOLE #10 .....          | CN   | —         | 1     | —      | 1         |
| SOUP & GB INST BEEF #2 1/2 .....       | CN   | —         | .33   | —      | .33       |
| TEA BLACK IND BAGS .....               | BX   | —         | .25   | .25    | .50       |
| ALTERNATES                             |      |           |       |        |           |
| *JUICE ORANGE CND #3 CYL .....         | CN   | 12        | —     | —      | 12        |
| *HAMBURGERS W/O GRAVY CND 12 OZ. ....  | CN   | —         | 40    | —      | 40        |
| *CHICKEN CND BONED 29 OZ. ....         | CN   | —         | —     | 10     | 10        |
| **BEANS GREEN CND #10 .....            | CN   | —         | —     | 4      | 4         |
| **POTATOES WHITE DEHY DICED .....      | CN   | —         | 3.50  | —      | 3.50      |
| ***CABBAGE DEHY CMP #2 1/2 .....       | CN   | —         | —     | 3      | 3         |

2nd DAY

| BREAKFAST        | UI | QNTY   | LUNCH               | UI | QNTY   | DINNER            | UI | QNTY   |
|------------------|----|--------|---------------------|----|--------|-------------------|----|--------|
| ORANGE JUICE     |    |        | TOM/VEG SOUP W/     |    |        | CREOLE CHICKEN    |    |        |
| JUICE ORNG INST  |    |        | CRACKERS            |    |        | (WATER BOILING    | GL | 3-1/4) |
| #2 1/2           | CN | 5      | SOUP DEHY TOM-VEG   |    |        | CHICKEN DEHY-     |    |        |
| (WATER COLD      | GL | 4-3/4) | #2 1/2              | CN | 4      | DRATED #10        | CN | 3-3/5  |
| CHEESE OMELET    |    |        | (WATER BOILING      | GL | 6-1/4) | (ONIONS DEHY      | CP | 2)     |
| EGG MIX DEHY     |    |        | CRACKERS SODA       |    |        | CHOPPED           |    |        |
| #3 CYL           | CN | 7      | SALTED              | LB | 5      | PEPPERS GREEN     |    |        |
| CHEESE AMER PROC |    |        | GR HAMBURGERS W/FR  |    |        | DEHY #2 1/2       | CN | 2      |
| DEHY #10         | CN | 3/4    | ONIONS              |    |        | (WATER FOR VEGE-  |    |        |
| FLOUR WHEAT GEN  |    |        | BEEF PATTIES DEHY   |    |        | TABLES            | GL | 1)     |
| PUR              | LB | 1-1/8  | #10                 | CN | 7      | SHORTENING COM-   |    |        |
| (SALT TABLE      | TB | 2-1/3  | (WATER LUKEWARM     | GL | 6)     | POUND             | LB | 3/4    |
| (WATER LUKEWARM  | QT | 11)    | SOUP & GB INST BEEF |    |        | (GARLIC DEHYDRAT- |    |        |
| SHORTENING COM-  |    |        | #2 1/2              | CN | 1/3)   | ED                | TS | 2)     |
| POUND            |    |        | (ONIONS DEHY        |    |        | TOMATOES CANNED   |    |        |
| CATSUP           | LB | 1-1/8  | CHOPPED #10         | CN | 4/5)   | #10               | CN | 4      |

## 2nd DAY

| BREAKFAST                       | UI | QNTY    | LUNCH                                   | UI | QNTY    | DINNER                             | UI | QNTY    |
|---------------------------------|----|---------|---|----|---------|------------------------------------|----|---------|
| CATSUP TOMATO #10               | CN | 1/2     | (WATER FOR ONIONS SHORTENING COM- POUND | GL | 1-1/2)  | (SALT TABLE (PEPPER BLACK          | TB | 6)      |
| BACON                           |    |         | POUND                                   | LB | 2       | GROUND                             | TB | 2)      |
| BACON SLD PRE- COOKED #10       | CN | 1       | (SALT TABLE CATSUP                      | TB | 6)      | SUGAR GRANULATED                   | LB | 1/4     |
| BREAD                           |    |         | CATSUP TOMATO #10                       | CN | 1/2     | (WORCESTERSHIRE SAUCE              | CP | 1/4     |
| BREAD                           | LB | 16      | MUSTARD                                 |    |         | FLOUR WHEAT GEN PUR                | LB | 1/2     |
| MARGARINE                       | LB | 1       | MUSTARD PREPARED #2 1/2                 | CN | 2       | (WATER-DHY VEGE- TABLES            | CP | 2)      |
| STRAWBERRY JAM                  |    |         | HASHED BROWN POTATOES                   |    |         | STEAMED RICE                       |    |         |
| JAM STRAWBERRY #2 1/2           | CN | 4       | POTATOES WHT DEHY                       |    |         | RICE PARBOILED                     | LB | 9       |
| PEANUT BUTTER                   |    |         | SL 5 GL                                 | CO | 1       | (WATER COLD                        | GL | 2-3/4)  |
| PEANUT BUTTER #2 1/2            | CN | 3-1/2   | (WATER (SALT TABLE                      | GL | 6-1/2)  | (SALT TABLE MARGARINE              | CP | 1/2)    |
| COFFEE                          |    |         | SHORTENING COM- POUND                   | CP | 1/2)    | BUTTERED GREEN BEANS               | LB | 1/4     |
| COFFEE ROASTED & GROUND         | LB | 3-3/4   | BUTTERED CORN                           | LB | 2-1/2   | BEANS GREEN DHY                    |    |         |
| (WATER BOILING SUGAR GRANULATED | GL | 10-1/8) | CORN CND WHOLE GRAIN #10                |    |         | CMP #2 1/2                         | CN | 2       |
| CREAM SUBSTITUTE DRY            | LB | 4       | MARGARINE (PEPPER BLACK                 | CN | 4       | (WATER BOILING (SALT TABLE         | GL | 3-1/2)  |
| COCOA                           | HD | 2/5     | GROUND                                  | LB | 1       | (RESERVED LIQUID MARGARINE         | TB | 5)      |
| COCOA BEV POWDER 1 OZ           |    |         | BREAD                                   | TS | 1       | (PEPPER BLACK GROUND               | QT | 1)      |
| (WATER, BOILING                 | PG | 25      | BREAD                                   |    |         | (PEPPER BLACK GROUND               | LB | 1       |
|                                 | GL | 1-3/4)  | DILL PICKLES                            | LB | 16      | CABBAGE & GREEN PEPPER SLD         | TS | 1)      |
|                                 |    |         | PKLS CUC DILL WHOLE #10                 |    |         | CABBAGE DEHY #2 1/2                |    |         |
|                                 |    |         | MARGARINE                               | CN | 1       | PEPPERS GREEN                      | CN | 6       |
|                                 |    |         | MARGARINE                               | LB | 1       | DEHY #2 1/2 (WATER                 | CN | 1       |
|                                 |    |         | CHOCOLATE PUDDING                       |    |         | DRESSING                           | GL | 3-1/2)  |
|                                 |    |         | MILK NONFAT DRY (WATER                  | LB | 2-1/2   | SUGAR GRANULATED                   | LB | 1-3/4   |
|                                 |    |         | DESSERT PWD INST CHOC #10               | GL | 2-3/4)  | (SALT TABLE (PEPPER BLACK          | TB | 3)      |
|                                 |    |         | COFFEE                                  | CN | 1-1/3   | GROUND                             |    |         |
|                                 |    |         | COFFEE ROASTED & GROUND                 |    |         | (VINEGAR, DRY (WATER               | TS | 2)      |
|                                 |    |         | (WATER BOILING SUGAR GRANULATED         | LB | 1-7/8   | BREAD                              | CP | 3/4)    |
|                                 |    |         | CREAM SUBSTITUTE DRY                    | GL | 5-1/16) | BREAD                              | QT | 1-1/4)  |
|                                 |    |         | TEA                                     | LB | 2       | MARGARINE                          | LB | 16      |
|                                 |    |         | TEA BLACK IND BAGS (WATER, BOILING      | HD | 1/5     | MARGARINE                          |    |         |
|                                 |    |         | GRAPE BEVERAGE                          |    |         | PINEAPPLE                          | LB | 1       |
|                                 |    |         | BEV BASE GRAPE                          | BX | 1/4     | PINEAPPLE CND SLICES #10           |    |         |
|                                 |    |         | SUGAR GRANULATED (WATER                 | GL | 1-3/4)  | OATMEAL COOKIES                    | CN | 4       |
|                                 |    |         |   |    |         | COOKIE MIX OAT- MEAL #10           |    |         |
|                                 |    |         |   |    |         | (WATER                             | CN | 2-1/4   |
|                                 |    |         |   |    |         | COFFEE                             | CP | 2-1/2)  |
|                                 |    |         |   |    |         | COFFEE ROASTED & GROUND            |    |         |
|                                 |    |         |   |    |         | (WATER BOILING SUGAR GRANULATED    | LB | 1-7/8   |
|                                 |    |         |   |    |         | CREAM SUBSTITUTE DRY               | GL | 5-1/16) |
|                                 |    |         |   |    |         | TEA                                | LB | 2       |
|                                 |    |         |   |    |         | TEA BLACK IND BAGS (WATER, BOILING |    |         |
|                                 |    |         |   |    |         | FRUIT PUNCH BEVER- AGE             | HD | 1/5     |
|                                 |    |         |   |    |         | BEV BASE FRUIT PUNCH               | BX | 1/4     |
|                                 |    |         |   |    |         |                                    | GL | 1-3/4   |
|                                 |    |         |   |    |         |                                    |    |         |
|                                 |    |         |   |    |         |                                    | PG | 1       |

## 2nd DAY

| BREAKFAST | UI | QNTY | LUNCH | UI | QNTY | DINNER                      | UI       | QNTY    |
|-----------|----|------|-------|----|------|-----------------------------|----------|---------|
|           |    |      |       |    |      | SUGAR GRANULATED<br>(WATER) | LB<br>GL | 4<br>5) |

## THIRD DAY

| BREAKFAST   | LUNCH   | DINNER   |
|---|---|--|
| *GRAPEFRUIT AND ORANGE<br>JUICE (F-3)<br>HOMINY GRITS (D-6)<br>GRIDDLE CAKES (B-5) WITH<br>HOT MAPLE SYRUP<br>BACON (G-1)<br>BREAD<br>MARGARINE<br>BLACKBERRY JELLY<br>PEANUT BUTTER<br>COFFEE (A-2)<br>COCOA | *CHILI MACARONI (G-29)<br>**BUTTERED PEAS (J-13)<br>PEACH & COTTAGE CHEESE<br>SALAD (H-4)<br>CORN BREAD (B-3)<br>MARGARINE<br>FRUIT COCKTAIL PUDDING<br>(C-17)<br>SUGAR COOKIES (C-8)<br>COFFEE (A-2)<br>TEA<br>CHERRY BEVERAGE (A-1) | BEEF NOODLE SOUP (I-1)<br>W/CRACKERS<br>*SCALLOPED HAM AND<br>POTATOES (G-33)<br>**VEGETABLE MEDLEY (J-22)<br>BREAD<br>MARGARINE<br>DEVILS FOOD CAKE (C-1)<br>WITH VANILLA ICING (C-3)<br>COFFEE (A-2)<br>TEA<br>ORANGE BEVERAGE (A-1) |
| *GRAPEFRUIT AND ORANGE<br>JUICE<br>(Using CANNED GRAPEFRUIT<br>JUICE and ORANGE JUICE   | *CHILI MACARONI (G-28)<br>(Using CHILI CON CARNE<br>DEHYDRATED W/BEANS<br>**BUTTERED PEAS (J-13)<br>(Using PEAS DEHYDRATED<br>COMPRESSED  | **SCALLOPED HAM AND<br>POTATOES (G-23)<br>(Using POTATOES WHITE<br>DEHYDRATED DICED)<br>**VEGETABLE MEDLEY (J-22)<br>(Using MIXED VEGETABLES<br>DEHYDRATED COMPRESSED)   |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BREAD .....                            | LB. .... | 16        | —     | 16     | 32        |
| MARGARINE .....                        | LB. .... | 1         | 2     | 5      | 8         |
| SHORTENING COMPOUND .....              | LB. .... | —         | 1     | —      | 1         |
| BACON SLD PRECOOKED #10 .....          | CN. .... | 1         | —     | —      | 1         |
| HAM CHUNKS 29 OZ. ....                 | CN. .... | —         | —     | 11     | 11        |
| CHEESE COTTAGE DEHY #10 .....          | CN. .... | —         | 2     | —      | 2         |
| CHEESE AMER PROC DEHY #10 .....        | CN. .... | —         | .63   | .25    | .88       |
| BEANS GREEN CANNED #10 .....           | CN. .... | —         | —     | 2      | 2         |
| CARROTS CANNED #10 .....               | CN. .... | —         | —     | 1      | 1         |
| CORN CND WHOLE GRAIN #10 .....         | CN. .... | —         | —     | 1      | 1         |
| FRUIT COCKTAIL CANNED #10 .....        | CN. .... | —         | 2     | —      | 2         |
| JUICE G/FRT INS 15 1/2 OZ. ....        | CN. .... | 2         | —     | —      | 2         |
| JUICE ORNG INST #2 1/2 .....           | CN. .... | 3         | —     | —      | 3         |
| PEACHES CND QTRS/SL #10 .....          | CN. .... | —         | 2     | —      | 2         |
| PEAS CANNED #10 .....                  | CN. .... | —         | 4     | —      | 4         |
| POTATOES WHT DEHY SL 5 GL .....        | CO. .... | —         | —     | .40    | .40       |
| TOMATOES CANNED #10 .....              | CN. .... | —         | 2     | —      | 2         |
| CAKE MIX DEVILS FOOD #10 .....         | CN. .... | —         | —     | 2      | 2         |
| COOKIE MIX SUGAR #10 .....             | CN. .... | —         | 2     | —      | 2         |
| CORN BREAD MIX #10 .....               | CN. .... | —         | 3     | —      | 3         |
| FLOUR WHEAT GEN PUR .....              | LB. .... | —         | —     | 1.50   | 1.50      |
| HOMINY GRITS 24 OZ. ....               | CO. .... | 4         | —     | —      | 4         |
| MACARONI .....                         | LB. .... | —         | 8     | —      | 8         |
| PANCAKE MIX #10 .....                  | CN. .... | 4         | —     | —      | 4         |
| ICING MIX VANILLA #10 .....            | CN. .... | —         | —     | 1      | 1         |
| SUGAR GRANULATED .....                 | LB. .... | 4         | 6     | 6      | 16        |
| SOUP DEHY BF/NOOD #2 1/2 .....         | CN. .... | —         | —     | 4      | 4         |
| CHILI CON CARNE 6 3/4 LB .....         | CN. .... | —         | 4     | —      | 4         |
| DESSERT PWD INST VAN #10 .....         | CN. .... | —         | 1     | —      | 1         |
| COFFEE ROASTED & GROUND .....          | LB. .... | 3.75      | 1.88  | 1.88   | 7.51      |

| ISSUE CHART<br>INGREDIENTS - 100 PERSONS           | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BEV BASE CHERRY .....                              | PG ..... | —         | 1     | —      | 1         |
| BEV BASE ORANGE .....                              | PG ..... | —         | —     | 1      | 1         |
| COCOA BEV POWDER 1 OZ .....                        | PG ..... | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED .....                         | LB ..... | —         | —     | 5      | 5         |
| JELLY BLACKBERRY #2 1/2 .....                      | CN ..... | 4         | —     | —      | 4         |
| MILK NONFAT DRY .....                              | LB ..... | —         | 1.88  | 2.50   | 4.38      |
| PEANUT BUTTER #2 1/2 .....                         | CN ..... | 3.50      | —     | —      | 3.50      |
| SYRUP IMIT MAPLE #10 .....                         | CN ..... | 1.50      | —     | —      | 1.50      |
| TEA BLACK IND BAGS .....                           | BX ..... | —         | .25   | .25    | .50       |
| <b>ALTERNATES</b>                                  |          |           |       |        |           |
| *JUICE GRAPEFRUIT CND #3 CYL .....                 | CN ..... | 6         | —     | —      | 6         |
| *JUICE ORANGE CND #3 CYL .....                     | CN ..... | 6         | —     | —      | 6         |
| *CHILI CON CARNE DEHY W/BEANS CKD #10 .....        | CN ..... | —         | 4.75  | —      | 4.75      |
| **PEAS DEHY COMPRESSED #2 1/2 .....                | CN ..... | —         | 4     | —      | 4         |
| *POTATOES, WHT, DEHY, DICED #10 .....              | CN ..... | —         | —     | 1.75   | 1.75      |
| **VEGETABLES MIXED DEHY COMPRESSED<br>#2 1/2 ..... | CN ..... | —         | —     | 3      | 3         |

## 3rd DAY

| BREAKFAST         | UI | QNTY    | LUNCH              | UI | QNTY   | DINNER            | UI | QNTY   |
|-------------------|----|---------|--------------------|----|--------|-------------------|----|--------|
| GRFRT & ORANGE    |    |         | CHILI MACARONI     |    |        | BEEF NOODLE SP    |    |        |
| JUICE             |    |         | MACARONI           | LB | 8      | W/CRACKERS        |    |        |
| JUICE GR/FRT INS  |    |         | (SALT TABLE        | TB | 5)     | SOUP DEHY BF/NOOD |    |        |
| 15 1/2 OZ         | CN | 2       | (WATER BOILING     | GL | 4)     | #2 1/2            | CN | 4      |
| JUICE ORNG INST   |    |         | (ONIONS DEHY       |    |        | (WATER BOILING    | GL | 6-1/2) |
| #2 1/2            | CN | 3       | CHOPPED            | CP | 5)     | CRACKERS SODA     |    |        |
| (WATER COLD       | GL | 4-3/4)  | (WATER FOR ONIONS  | QT | 3)     | SALTED            | LB | 5      |
| HOT HOMINY GRITS  |    |         | SHORTENING COM-    |    |        | SCALLOPED HAM AND |    |        |
| (WATER            | GL | 4-1/2)  | POUND              | LB | 3/4    | POTATOES          |    |        |
| (SALT TABLE       | TB | 6)      | CHILI CON CARNE 6  |    |        | (ONIONS DEHY      |    |        |
| HOMINY GRITS 4 OZ | CO | 4       | 3/4 LB             | CN | 4      | CHOPPED           | CP | 3/4)   |
| GRIDDLE CAKES     |    |         | TOMATOES CANNED    |    |        | (WATER FOR ONIONS | CP | 1-1/2) |
| PANCAKE MIX #10   | CN | 4       | #10                | CN | 2      | HAM CHUNKS 29 OZ  | CN | 11     |
| (WATER (VARIABLE) | QT | 8-3/4)  | (WATER             | QT | 2)     | POTATOES WHT DEHY |    |        |
| SYRUP             |    |         | (SALT TABLE        | TB | 6)     | SL 5 GL           | CO | 2/5    |
| SYRUP IMIT MAPLE  |    |         | (PEPPER BLACK      |    |        | (WATER FOR POTA-  |    |        |
| #10               | CN | 1-1/2   | GROUND             | TB | 3)     | TOES              | GL | 2-3/4) |
| BACON             |    |         | CHEESE AMER PROC   |    |        | MILK NONFAT DRY   | LB | 2-1/2  |
| BACON SLD PRE-    |    |         | DEHY #10           | CN | 5/8    | (WATER            | QT | 10)    |
| COOKED #10        | CN | 1       | (WATER FOR CHEESE  | CP | 1-7/8) | (RESERVED STOCK   | CP | 5)     |
| BREAD             |    |         | BUTTERED PEAS      |    |        | MARGARINE         | LB | 3      |
| BREAD             | LB | 16      | PEAS CANNED #10    | CN | 4      | FLOUR WHEAT GEN   |    |        |
| MARGARINE         |    |         | MARGARINE          | LB | 1      | PUR               | LB | 1-1/2  |
| MARGARINE         | LB | 1       | (SALT TABLE        | TB | 3)     | CHEESE PROC AMER  |    |        |
| BLACKBERRY JELLY  |    |         | PEPPER BLACK       |    |        | DEHY #10          | CN | 1/4    |
| JELLY BLACKBERRY  |    |         | GROUND             | TS | 1)     | (WATER            | CP | 3/4)   |
| #2 1/2            | CN | 4       | PEACH & COTTAGE    |    |        | VEGETABLE MEDLEY  |    |        |
| PEANUT BUTTER     |    |         | CHEESE SLD         |    |        | BEANS GREEN       |    |        |
| PEANUT BUTTER     |    |         | CHEESE COTTAGE     |    |        | CANNED #10        | CN | 2      |
| #2 1/2            | CN | 3-1/2   | DEHY #10           | CN | 2      | CARROTS CANNED    |    |        |
| COFFEE            |    |         | (WATER             | QT | 4-1/4) | #10               | CN | 1      |
| COFFEE ROASTED &  |    |         | PEACHES CND        |    |        | CORN CND WHOLE    |    |        |
| GROUND            | LB | 3-3/4   | QTRS/SL #10        | CN | 2      | GRAIN #10         | CN | 1      |
| (WATER BOILING    | GL | 10-1/8) | CORN BREAD         |    |        | MARGARINE         | LB | 1      |
| SUGAR GRANULATED  | LB | 4       | CORN BREAD MIX #10 | CN | 3      | (SALT TABLE       | TB | 3)     |
| CREAM SUBSTITUTE  |    |         | (WATER             | QT | 5-1/2) | (PEPPER BLACK     |    |        |
| DRY               | HD | 2/5     | SHORTENING COM-    |    |        | GROUND            | TS | 1)     |
| COCOA             |    |         | POUND              | LB | 1/4    | (SUGAR GRANU-     |    |        |
| COCOA BEV POWDER  |    |         | MARGARINE          |    |        | LATED             | TB | 4)     |
| 1 OZ              | PG | 25      | MARGARINE          | LB | 1      | BREAD             |    |        |
| (WATER BOILING    | GL | 1-3/4)  | FRUIT COCKTAIL     |    |        | BREAD             | LB | 16     |
|                   |    |         | PUDDING            |    |        | MARGARINE         |    |        |
|                   |    |         |                    |    |        | MARGARINE         | LB | 1      |



3rd DAY

| BREAKFAST | UI | QNTY | LUNCH              | UI | QNTY    | DINNER              | UI | QNTY    |
|-----------|----|------|--------------------|----|---------|---------------------|----|---------|
|           |    |      | FRUIT COCKTAIL     |    |         | DEVILS FOOD CAKE    |    |         |
|           |    |      | CANNED #10         | CN | 2       | W/VAN ICG           |    |         |
|           |    |      | MILK NONFAT DRY    | LB | 1-7/8   | DEVILS FOOD CAKE    |    |         |
|           |    |      | (WATER AND RE-     |    |         | (C-1)               |    |         |
|           |    |      | SERVED JUICE       | QT | 8-3/4)  | CAKE MIX DEVILS     |    |         |
|           |    |      | DESSERT PWD INST   |    |         | FOOD #10            | CN | 2       |
|           |    |      | VAN #10            | CN | 1       | (WATER (VARIABLE)   | QT | 2-1/2)  |
|           |    |      | SUGAR COOKIES      |    |         | VANILLA ICING (C-3) |    |         |
|           |    |      | COOKIE MIX SUGAR   |    |         | ICING MIX VANILLA   |    |         |
|           |    |      | #10                | CN | 2       | #10                 | CN | 1       |
|           |    |      | (WATER VARIABLE)   | CP | 3)      | (WATER HOT          |    |         |
|           |    |      | COFFEE             |    |         | COFFEE              |    |         |
|           |    |      | COFFEE ROASTED &   |    |         | COFFEE ROASTED &    |    |         |
|           |    |      | GROUND             | LB | 1-7/8   | GROUND              | LB | 1-7/8   |
|           |    |      | (WATER BOILING     | GL | 5-1/16) | (WATER BOILING      | GL | 5-1/16) |
|           |    |      | SUGAR GRANULATED   | LB | 2       | SUGAR GRANULATED    | LB | 2       |
|           |    |      | CREAM SUBSTITUTE   |    |         | CREAM SUBSTITUTE    |    |         |
|           |    |      | DRY                | HD | 1/5     | DRY                 | HD | 1/5     |
|           |    |      | TEA                |    |         | TEA                 |    |         |
|           |    |      | TEA BLACK IND BAGS | BX | 1/4     | TEA BLACK IND BAGS  | BX | 1/4     |
|           |    |      | (WATER BOILING     | GL | 1-3/4)  | (WATER BOILING      | GL | 1-3/4)  |
|           |    |      | CHERRY BEVERAGE    |    |         | ORANGE BEVERAGE     |    |         |
|           |    |      | BEV BASE CHERRY    | PG | 1       | BEV BASE ORANGE     | PG | 1       |
|           |    |      | SUGAR GRANULATED   | LB | 4       | SUGAR               | LB | 4       |
|           |    |      | (WATER             | GL | 5)      | (WATER              | GL | 5)      |

BREAKFAST

\*ORANGE JUICE (F-3)  
HOT OATMEAL (D-6) W/MILK  
\*\*CREAMED GROUND BEEF  
(G-17)  
BREAD  
MARGARINE  
PEACH JAM  
PEANUT BUTTER  
COFFEE (A-2)  
COCOA

FOURTH DAY

LUNCH

TOMATO VEGETABLE  
NOODLE SOUP (I-5)  
W/CRACKERS  
BAKED LUNCHEON MEAT  
WITH PINEAPPLE  
SAUCE (G-36)  
\*POTATOES AU GRATIN  
(J-18)  
\*\*BUTTERED GREEN BEANS  
(J-2a)  
DILL PICKLES  
BREAD  
MARGARINE  
\*\*\*APPLESAUCE (F-2)  
BUTTERSCOTCH BROWNIES  
(C-4)  
¹ICE CREAM (C-19)  
COFFEE (A-2)  
TEA  
LEMONADE BEVERAGE  
(A-1)

DINNER

\*BEEF GRAVY WITH  
VEGETABLES (G-5)  
MASHED POTATOES (J-17)  
CORN RELISH (J-11)  
BISCUITS (B-2)  
STRAWBERRY JAM  
MARGARINE  
CRANBERRY CRUNCH (C-18)  
COFFEE (A-2)  
TEA  
GRAPE BEVERAGE (A-1)

\*ORANGE JUICE  
(Using CANNED ORANGE  
JUICE)  
\*\*CREAMED GROUND BEEF  
(G-17)  
(Using CANNED  
HAMBURGERS)

\*POTATOES AU GRATIN  
(J-18)  
(Using POTATOES  
WHITE DEHYDRATED,  
DICED)  
¹ICE CREAM  
(Using ICE CREAM

\*BEEF AND GRAVY  
W/VEGETABLES (G-6)  
(Using CANNED BEEF  
CHUNKS W/NATURAL  
JUICES and PEAS  
DEHYDRATED  
COMPRESSED)

## BREAKFAST

FOURTH DAY—Continued  
LUNCH

## DINNER

MIX, DEHYDRATED)  
 \*\*BUTTERED GREEN BEANS  
 (J-2)  
 (Using CANNED  
 GREEN BEANS)  
 \*\*\*APPLESAUCE  
 (Using CANNED  
 APPLESauce)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS   | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BREAD .....                              | LB. .... | 16        | 16    | —      | 32        |
| MARGARINE .....                          | LB. .... | 1         | 3     | 2.50   | 6.50      |
| SHORTENING COMPOUND .....                | LB. .... | —         | —     | 1.50   | 1.50      |
| BEEF DICED DEHY #10. ....                | CN. .... | —         | —     | 8      | 8         |
| BEEF PATTIES DEHY #10. ....              | CN. .... | 5         | —     | —      | 5         |
| LUNCHEON MEAT CANNED 6 LB. ....          | CN. .... | —         | 4     | —      | 4         |
| CHEESE AMER PROC DEHY #10. ....          | CN. .... | —         | .25   | —      | .25       |
| APPLESAUCE INSTANT #2 1/2. ....          | CN. .... | —         | 4     | —      | 4         |
| CORN CANNED #10. ....                    | CN. .... | —         | —     | 1.25   | 1.25      |
| CRANBERRY SAUCE CANNED #10. ....         | CN. .... | —         | —     | 2      | 2         |
| ORANGE JUICE INSTANT #2 1/2. ....        | CN. .... | 5         | —     | —      | 5         |
| PEAS CANNED #10. ....                    | CN. .... | —         | —     | 2      | 2         |
| PINEAPPLE CND CRUSHED #10. ....          | CN. .... | —         | 2     | —      | 2         |
| POTATOES WHT DEHY SL 5 GL. ....          | CO. .... | —         | .75   | —      | .75       |
| POTATOES WHT INST GR #10. ....           | CN. .... | —         | —     | 1      | 1         |
| BISCUIT MIX #10 CN. ....                 | CN. .... | —         | —     | 3.50   | 3.50      |
| BROWNIE MIX BTS #10. ....                | CN. .... | —         | 3     | —      | 3         |
| CEREAL ROLLED OATS 20 OZ. ....           | CN. .... | 5         | —     | —      | 5         |
| BEANS GREEN DEHY COMP #2 1/2. ....       | CN. .... | —         | 2     | —      | 2         |
| COOKIE MIX OATMEAL #10. ....             | CN. .... | —         | —     | 1      | 1         |
| FLOUR WHEAT GEN PUR. ....                | LB. .... | 3.25      | 1.13  | 1.50   | 5.88      |
| SUGAR GRANULATED. ....                   | LB. .... | 4         | 6.75  | 8.38   | 19.13     |
| SOUP DEHY TOM-VEG #2 1/2. ....           | CN. .... | —         | 4     | —      | 4         |
| COFFEE ROASTED & GROUND. ....            | LB. .... | 3.75      | 1.88  | 1.88   | 7.51      |
| CARROTS CANNED #10. ....                 | CN. .... | —         | —     | 1      | 1         |
| BEV BASE GRAPE. ....                     | PG. .... | —         | —     | 1      | 1         |
| BEV BASE LEMONADE. ....                  | PG. .... | —         | 1     | —      | 1         |
| COCOA BEV POWDER 1 OZ. ....              | PG. .... | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED. ....               | LB. .... | —         | 5     | —      | 5         |
| JAM PEACH #2 1/2. ....                   | CN. .... | 4         | —     | —      | 4         |
| JAM STRAWBERRY #2 1/2. ....              | CN. .... | —         | —     | 4      | 4         |
| MILK NONFAT DRY. ....                    | LB. .... | 6.88      | 1.75  | .75    | 9.38      |
| MUSTARD PREPARED #2 1/2. ....            | CN. .... | —         | .06   | —      | .06       |
| PEANUT BUTTER #2 1/2. ....               | CN. .... | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2. ....          | CN. .... | —         | —     | .50    | .50       |
| PKLS CUC DILL WHOLE #10. ....            | CN. .... | —         | 1     | —      | 1         |
| SOUP & GB INST BEEF #2 1/2. ....         | CN. .... | .25       | —     | .33    | .58       |
| TEA BLACK IND BAGS. ....                 | BX. .... | —         | .25   | .25    | .50       |
| ALTERNATES                               |          |           |       |        |           |
| *JUICE ORANGE CND #3 CYL. ....           | CN. .... | 12        | —     | —      | 12        |
| **HAMBURGERS W/O GRAVY CND 12 OZ. ....   | CN. .... | 29        | —     | —      | 29        |
| *POTATOES WHT DEHY DICED #10. ....       | CN. .... | —         | 2.50  | —      | 2.50      |
| **BEANS GREEN CND #10. ....              | CN. .... | —         | 4     | —      | 4         |
| ***APPLESAUCE CND #10. ....              | CN. .... | —         | 4     | —      | 4         |
| *ICE CREAM MIX DEHY #10. ....            | CN. .... | —         | 2     | —      | 2         |
| *BEEF CHUNKS CND W/NATURAL JCS 29 OZ. .. | CN. .... | —         | —     | 16     | 16        |
| *PEAS DEHY COMPRESSED #2 1/2. ....       | CN. .... | —         | —     | 2      | 2         |

4th DAY

| BREAKFAST           | UI | QNTY    | LUNCH              | UI | QNTY   | DINNER              | UI | QNTY    |
|---------------------|----|---------|--------------------|----|--------|---------------------|----|---------|
| ORANGE JUICE        |    |         | TOM/VEG SOUP       |    |        | BEEF AND GRAVY      |    |         |
| JUICE ORNG INST     |    |         | W/CRACKERS         |    |        | W/VEG               |    |         |
| #2 1/2              | CN | 5       | SOUP DEHY TOM-VEG  |    |        | BEEF DICED DEHY #10 | CN | 8       |
| (WATER COLD         | GL | 4-3/4)  | #2 1/2             | CN | 4      | (WATER LUKEWARM     | GL | 6)      |
| HOT OATMEAL         |    |         | (WATER BOILING     | GL | 6-1/4) | (SALT TABLE         | TB | 6)      |
| CEREAL ROLLED       |    |         | CRACKERS SODA      |    |        | (ONIONS DEHY        |    |         |
| OATS 20 OZ          | CN | 5       | SALTED             | LB | 5      | CHOPPED             | CP | 1-1/4)  |
| (SALT TABLE         | TB | 6)      | BKD LUNCHEON MEAT  |    |        | (WATER FOR ONIONS   | CP | 3)      |
| (WATER BOILING      | GL | 5)      | W/SAUCE            |    |        | CARROTS CANNED      |    |         |
| MILK FOR CEREAL     |    |         | LUNCHEON MEAT      |    |        | #10                 | CN | 1       |
| MILK NONFAT DRY     | LB | 3       | CANNED 6 LB        | CN | 4      | PEAS CANNED #10     | CN | 2       |
| (WATER FOR MILK     | GL | 2-3/4   | SAUCE              |    |        | (SALT TABLE         | TB | 3)      |
| CREAMED GROUND      |    |         | PINEAPPLE CND      |    |        | (PEPPER BLACK       |    |         |
| BEEF                |    |         | CRUSHED #10        | CN | 2      | GROUND              | TB | 2)      |
| BEEF PATTIES DEHY   |    |         | (VINEGAR DRY       | CP | 1/8)   | GRAVY               |    |         |
| #10                 | CN | 5       | (WATER             | CP | 4-1/2) | SHORTENING COM-     |    |         |
| (WATER LUKEWARM     | GL | 3-1/2)  | MUSTARD PREPARED   | CN | 1/16   | POUND               | LB | 1-1/2   |
| (SALT TABLE         | TB | 3)      | SUGAR GRANULATED   | LB | 3/4    | FLOUR WHEAT GEN     |    |         |
| FLOUR WHEAT GEN     |    |         | (STARCH PREGELA-   |    |        | PUR                 | LB | 1-1/2   |
| PUR                 | LB | 3-1/4   | TINIZED            | CP | 7/8)   | (WATER & RESERVED   |    |         |
| (PEPPER BLACK       |    |         | POTATOES AU GRATIN |    |        | LIQUID              | GL | 2-1/4)  |
| GROUND              | TB | 2)      | POTATOES WHT DEHY  |    |        | SOUP & GB INST BEEF |    |         |
| (SALT TABLE         | TB | 6)      | SL 5GL             | CO | 3/4    | #2 1/2              | CN | 1/3     |
| SOUP & GB INST BEEF |    |         | (WATER             | GL | 5)     | MASHED POTATOES     |    |         |
| #2 1/2              | CN | 1/4     | (SALT TABLE        | CP | 1/4)   | (WATER              | QT | 13-1/2) |
| MILK NONFAT DRY     | LB | 3-7/8   | WHITE SAUCE/MED    |    |        | MARGARINE           | LB | 1       |
| (WATER WARM         | GL | 4-1/4)  | THICK              |    |        | (SALT TABLE         | TB | 3)      |
| (WORCESTERSHIRE     |    |         | MILK NONFAT DRY    | LB | 1-3/4  | (PEPPER BLACK       |    |         |
| SAUCE               | TB | 2)      | (WATER FOR MILK    | QT | 7-1/2) | GROUND              | TS | 2)      |
| BREAD               |    |         | MARGARINE          | LB | 1      | POTATOES WHT INST   |    |         |
| BREAD               | LB | 16      | FLOUR WHEAT GEN    |    |        | GR #10              | CN | 1       |
| MARGARINE           |    |         | PUR                | LB | 1-1/8  | MILK NONFAT DRY     | LB | 3/4     |
| MARGARINE           | LB | 1       | (SALT TABLE        | TB | 3)     | CORN RELISH         |    |         |
| PEACH JAM           |    |         | (PEPPER BLACK      |    |        | (ONIONS DEHY        |    |         |
| JAM PEACH #2 1/2    | CN | 4       | GROUND             | TB | 1)     | CHOPPED             | CP | 3/4)    |
| PEANUT BUTTER       |    |         | CHEESE AMER PROC   |    |        | PEPPERS GREEN       |    |         |
| PEANUT BUTTER       |    |         | DEHY #10           | CN | 1/4    | DEHY #2 1/2         | CN | 1/2     |
| #2 1/2              | CN | 3-1/2   | (WATER WARM        | QT | 1/2)   | (WATER              | QT | 1-1/2)  |
| COFFEE              |    |         | BUTTERED GREEN     |    |        | CORN CND WHOLE      |    |         |
| COFFEE ROASTED &    |    |         | BEANS              |    |        | GRAIN #10           | CN | 1-1/4   |
| GROUND              | LB | 3-3/4   | BEANS GREEN DHY    |    |        | SUGAR GRANULATED    | LB | 2-3/8   |
| (WATER BOILING      | GL | 10-1/8) | CMP #2 1/2         | CN | 2      | (SALT TABLE         | TB | 3)      |
| SUGAR GRANULATED    | LB | 4       | (WATER BOILING     | GL | 3-1/2) | (PEPPER BLACK       |    |         |
| CREAM SUBSTITUTE    |    |         | (SALT TABLE        | TB | 5)     | GROUND              | TB | 1)      |
| DRY                 | HD | 2/5     | (RESERVED LIQUID   | QT | 1)     | (VINEGAR DRY        | CP | 1)      |
| COCOA               |    |         | MARGARINE          | LB | 1      | RESERVED LIQUID &   |    |         |
| COCOA BEV POWDER    |    |         | (PEPPER BLACK      |    |        | WATER               | QT | 1-1/2   |
| 1 OZ                | PG | 25      | GROUND             | TS | 1)     | BISCUITS            |    |         |
| (WATER BOILING      | GL | 1-3/4)  | DILL PICKLES       |    |        | BISCUIT MIX #10     | CN | 3-1/2   |
|                     |    |         | PKLS CUC DILL      |    |        | (WATER (VARIABLE)   | QT | 4)      |
|                     |    |         | WHOLE #10          | CN | 1      | STRAWBERRY JAM      |    |         |
|                     |    |         | BREAD              |    |        | JAM STRAWBERRY      |    |         |
|                     |    |         | BREAD              | LB | 16     | #2 1/2              | CN | 4       |
|                     |    |         | MARGARINE          |    |        | MARGARINE           |    |         |
|                     |    |         | MARGARINE          | LB | 1      | MARGARINE           | LB | 1       |
|                     |    |         | APPLESAUCE         |    |        | CRANBERRY CRUNCH    |    |         |
|                     |    |         | APPLESAUCE IN-     |    |        | CRANBERRY SCE CND   |    |         |
|                     |    |         | STANT #2 1/2       | CN | 4      | J/S #10             | CN | 2       |
|                     |    |         | (WATER             | GL | 3)     | COOKIE MIX OAT-     |    |         |
|                     |    |         | BUTTERSCOTCH       |    |        | MEAL #10            | CN | 1       |
|                     |    |         | BROWNIES           |    |        | MARGARINE           | LB | 1/2     |
|                     |    |         | BROWNIE MIX BT'S   |    |        | COFFEE              |    |         |
|                     |    |         | #10                | CN | 3      | COFFEE ROASTED &    |    |         |
|                     |    |         | (WATER             | QT | 2-1/4) | GROUND              | LB | 1-7/8   |

## 4th DAY

| BREAKFAST | UI | QNTY | LUNCH              | UI | QNTY    | DINNER             | UI | QNTY    |
|-----------|----|------|--------------------|----|---------|--------------------|----|---------|
|           |    |      | COFFEE             |    |         | (WATER BOILING     | GL | 5-1/16) |
|           |    |      | COFFEE ROASTED &   |    |         | SUGAR GRANULATED   | LB | 2       |
|           |    |      | GROUND             | LB | 1-7/8   | CREAM SUBSTITUTE   |    |         |
|           |    |      | (WATER BOILING     | GL | 5-1/16) | DRY                | HD | 1/5     |
|           |    |      | SUGAR GRANULATED   | LB | 2       | TEA                |    |         |
|           |    |      | CREAM SUBSTITUTE   | HD | 1/5     | TEA BLACK IND BAGS | BX | 1/4     |
|           |    |      | TEA                |    |         | (WATER BOILING     | GL | 1-3/4)  |
|           |    |      | TEA BLACK IND BAGS | BX | 1/4     | GRAPE BEVERAGE     |    |         |
|           |    |      | (WATER BOILING     | GL | 1-3/4)  | BEV BASE GRAPE     | PG | 1       |
|           |    |      | LEMONADE BEVERAGE  |    |         | SUGAR GRANULATED   | LB | 4       |
|           |    |      | BEV BASE LEMON-    |    |         | (WATER             | GL | 5)      |
|           |    |      | ADE                | PG | 1       |                    |    |         |
|           |    |      | SUGAR GRANULATED   | LB | 4       |                    |    |         |
|           |    |      | (WATER             | GL | 5)      |                    |    |         |

## FIFTH DAY

**BREAKFAST**  
TOMATO JUICE (F-4)  
HOT HOMINY GRITS (D-6)  
SCRAMBLED EGGS WESTERN  
STYLE (E-1)  
CATSUP  
BREAD  
MARGARINE  
PEANUT BUTTER  
GRAPE JELLY  
COFFEE (A-2)  
COCOA

**LUNCH**  
CHICKEN NOODLE SOUP  
(I-2) W/CRACKERS  
\*CHILIBURGERS (G-16)  
\*\*HASHED BROWN  
POTATOES (J-15)  
\*\*\*CABBAGE & GREEN  
PEPPER SALAD (H-1)  
BREAD  
MARGARINE  
VANILLA PUDDING (C-16)  
CHOCOLATE COOKIES (C-5)  
COFFEE (A-2)  
TEA  
FRUIT PUNCH BEVERAGE  
(A-1)  
\*CHILIBURGERS  
(Using CANNED HAM-  
BURGERS AND CHILI  
CON CARNE DEHY  
W/BEANS)  
\*\*HASHED BROWN  
POTATOES J-15)  
(Using POTATOES WHITE  
DEHYDRATED DICED)  
\*\*\*CABBAGE AND GREEN  
PEPPER SALAD (H-1)  
(Using CABBAGE DEHY  
COMPRESSED)

**DINNER**  
SHRIMP CREOLE (G-44)  
STEAMED RICE (D-4)  
\*BUTTERED CARROTS AND  
PEAS (J-9)  
BREAD  
MARGARINE  
\*\*APPLE CRISP (C-15)  
COFFEE (A-2)  
TEA  
CHERRY BEVERAGE (A-1)  
  
\*BUTTERED CARROTS AND  
PEAS (J-9)  
(Using PEAS DEHYDRATED  
COMPRESSED)  
\*\*APPLE CRISP (C-15)  
(Using CANNED PREPARED  
APPLE PIE FILLING)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BREAD .....                            | LB.....  | 16        | 16    | 16     | 48        |
| MARGARINE .....                        | LB.....  | 1         | 1     | 2.75   | 4.75      |
| SHORTENING COMPOUND .....              | LB.....  | 1.06      | 2.88  | .75    | 4.69      |
| BEEF PATTIES DEHY #10 .....            | CN ..... | —         | 7     | —      | 7         |
| HAM CHUNKS 29 OZ. ....                 | CN ..... | 3         | —     | —      | 3         |
| SHRIMP DEHY #10 .....                  | CN ..... | —         | —     | 4      | 4         |
| CHEESE AMER PROC DEHY #10 .....        | CN ..... | —         | .75   | —      | .75       |
| EGG MIX DEHY #3 CYL .....              | CN ..... | 7         | —     | —      | 7         |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|------|-----------|-------|--------|-----------|
| APPLES DEHYDRATED #10                  | CN   | —         | —     | 1.50   | 1.50      |
| CABBAGE DEHY #2 1/2                    | CN   | —         | 6     | —      | 6         |
| CARROTS CANNED #10                     | CN   | —         | —     | 2      | 2         |
| JUICE TOM CND 3+1 36 OZ                | CN   | 5         | —     | —      | 5         |
| PEAS CANNED #10                        | CN   | —         | —     | 2      | 2         |
| POTATOES WHT DEHY SL 5 GL              | CO   | —         | 1     | —      | 1         |
| TOMATOES CANNED #10                    | CN   | —         | —     | 4      | 4         |
| COOKIE MIX CHOC #10                    | CN   | —         | 2     | —      | 2         |
| COOKIE MIX OATMEAL #10                 | CN   | —         | —     | 1      | 1         |
| FLOUR WHEAT GEN PUR                    | LB   | —         | —     | .50    | .50       |
| HOMINY GRITS 24 OZ                     | CO   | 4         | —     | —      | 4         |
| RICE PARBOILED                         | LB   | —         | —     | 9      | 9         |
| SUGAR GRANULATED                       | LB   | 4         | 7.88  | 9      | 20.88     |
| SOUP DEHY CHICKEN #2 1/2               | CN   | —         | 4     | —      | 4         |
| CHILI CON CARNE 6 3/4 LB               | CN   | —         | 2     | —      | 2         |
| DESSERT PWD INST VAN #10               | CN   | —         | 1.25  | —      | 1.25      |
| COFFEE ROASTED & GROUND                | LB   | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE CHERRY                        | PG   | —         | —     | 1      | 1         |
| BEV BASE FRUIT PUNCH                   | PG   | —         | 1     | —      | 1         |
| COCOA BEV POWDER 1 OZ                  | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED                   | LB   | —         | 5     | —      | 5         |
| JELLY GRAPE #2 1/2                     | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY                        | LB   | —         | 2.50  | —      | 2.50      |
| PEANUT BUTTER #2 1/2                   | CN   | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2              | CN   | .75       | 1     | 2      | 3.75      |
| TEA BLACK IND BAGS                     | BX   | —         | .25   | .25    | .50       |
| CATSUP TOMATO #10                      | CN   | .50       | —     | —      | .50       |
| ALTERNATES                             |      |           |       |        |           |
| *HAMBURGERS W/O GRAVY 12 OZ            | CN   | —         | 40    | —      | 40        |
| *CHILI CON CARNE DEHY W/BEANS CKD #10  | CN   | —         | 2     | —      | 2         |
| **POTATOES WHT DEHY DICED #10          | CN   | —         | 3.50  | —      | 3.50      |
| ***CABBAGE DEHY COMPRESSED #2 1/2      | CN   | —         | 3     | —      | 3         |
| *PEAS DEHY COMPRESSED #2 1/2           | CN   | —         | —     | 2      | 2         |
| **PIE FILLING PREP APPLE #10           | CN   | —         | —     | 3.50   | 3.50      |

## 5th DAY

| BREAKFAST           | UI | QNTY    | LUNCH             | UI | QNTY   | DINNER           | UI | QNTY   |
|---------------------|----|---------|-------------------|----|--------|------------------|----|--------|
| TOMATO JUICE        |    |         | CHICK/NOODLE SP   |    |        | SHRIMP CREOLE    |    |        |
| JUICE TOM CND 3+1   |    |         | W/CRACKERS        |    |        | SHRIMP DEHY #10  | CN | 4      |
| 36 OZ               | CN | 5       | SOUP DEHY CHICKEN |    |        | (WATER LUKEWARM  | GL | 3)     |
| (WATER COLD         | GL | 3-3/4)  | #2 1/2            | CN | 4      | (SALT TABLE      | TB | 2)     |
| HOT HOMINY GRITS    |    |         | (WATER BOILING    | GL | 6-1/2) | (ONIONS DEHY     |    |        |
| (WATER              | GL | 4-1/2)  | CRACKERS SODA     |    |        | CHOPPED          | CP | 2)     |
| (SALT TABLE         | TB | 6)      | SALTED            | LB | 5      | PEPPERS GREEN    |    |        |
| HOMINY GRITS 24 OZ  | CO | 4       | CHILIBURGERS      |    |        | DEHY #2 1/2      | CN | 2      |
| SCRAMBLED EGGS      |    |         | BEEF PATTIES DEHY |    |        | (WATER FOR VEGE- |    |        |
| WESTERN             |    |         | #10               | CN | 7      | TABLES           | GL | 1-1/2) |
| EGG MIX DEHY #3 CYL | CN | 7       | (WATER LUKEWARM   | GL | 6)     | SHORTENING COM-  |    |        |
| (WATER LUKEWARM     | QT | 10-1/2) | (SALT TABLE       | TB | 9)     | POUND            | LB | 3/4    |
| SHORTENING COM-     |    |         | SHORTENING COM-   |    |        | GARLIC DEHYDRAT- |    |        |
| POUND               | LB | 1/2     | POUND             | LB | 7/8    | ED               | TS | 2)     |
| (ONIONS DEHY        |    |         | CHILI CON CARNE   |    |        | TOMATOES CANNED  |    |        |
| CHOPPED             | CP | 5)      | 6 3/4 LB          | CN | 2      | #10              | CN | 4      |
| PEPPERS GREEN       |    |         | (ONIONS DEHY      |    |        | (SALT TABLE      | TB | 6)     |
| DEHY #2 1/2         | CN | 3/4     | CHOPPED           | CP | 1-1/4) | (PEPPER BLACK    |    |        |
| (WATER FOR ONION &  | GL | 1)      | (WATER FOR ONIONS | CP | 3)     | GROUND           | TB | 2)     |
| PEPPERS             |    |         | CHEESE AMER PROC  |    |        | SUGAR GRANULATED | LB | 1/2    |
| HAM CHUNKS 29 OZ    | CN | 3       | DEHY #10          | CN | 3/4    | (WORCESTERSHIRE  |    |        |
| SHORTENING COM-     |    |         | (WATER FOR CHEESE | CP | 4-1/2) | SAUCE            | CP | 1/4)   |
| POUND               | LB | 9/16    | HASHED BROWN      |    |        | FLOUR WHEAT GEN  |    |        |
| CATSUP              |    |         | POTATOES          |    |        | PUR              | LB | 1/2    |
| CATSUP TOMATO #10   | CN | 1/2     | POTATOES WHT DEHY |    |        | (WATER FROM DHY  |    |        |
|                     |    |         | SL 5 GL           | CO | 1      | VEG              | CP | 2)     |

## 5th DAY

| BREAKFAST          | UI | QNTY    | LUNCH               | UI | QNTY    | DINNER             | UI | QNTY    |
|--------------------|----|---------|---------------------|----|---------|--------------------|----|---------|
| BREAD              |    |         | (WATER              | GL | 6-1/2)  | STEAMED RICE       |    |         |
| BREAD              | LB | 16      | (SALT TABLE         | CP | 1/2)    | RICE PARBOILED     | LB | 9       |
| MARGARINE          |    |         | SHORTENING COM-     |    |         | (WATER COLD        | GL | 2-3/4)  |
| MARGARINE          | LB | 1       | POUND               | LB | 2-1/2   | (SALT TABLE        | CP | 1/2)    |
| PEANUT BUTTER      |    |         | CABBAGE & GREEN     |    |         | MARGARINE          | LB | 1/4     |
| PEANUT BUTTER      |    |         | PEPPER SLD          |    |         | BUTTERED CARROTS & |    |         |
| #2 1/2             | CN | 3-1/2   | CABBAGE DEHY        |    |         | PEAS               |    |         |
| GRAPE JELLY        |    |         | #2 1/2              | CN | 6       | CARROTS CANNED     |    |         |
| JELLY GRAPE #2 1/2 | CN | 4       | PEPPERS GREEN       |    |         | #10                | CN | 2       |
| COFFEE             |    |         | DEHY #2 1/2         | CN | 1       | PEAS CANNED #10    | CN | 2       |
| COFFEE ROASTED &   |    |         | (WATER              | GL | 3-1/2)  | MARGARINE          | LB | 1       |
| GROUND             | LB | 3-3/4   | DRESSING            |    |         | (SALT TABLE        | TB | 3)      |
| (WATER BOILING     | GL | 10-1/8) | SUGAR GRANULATED    | LB | 1-3/4   | (PEPPER BLACK      |    |         |
| SUGAR GRANULATED   | LB | 4       | (SALT TABLE         | TB | 3)      | GROUND             | TS | 1)      |
| CREAM SUBSTITUTE   |    |         | (PEPPER BLACK       |    |         | BREAD              |    |         |
| DRY                | HD | 2/5     | GROUND              | TS | 2)      | BREAD              | LB | 16      |
| COCOA              |    |         | (VINEGAR DRY        | CP | 3/4)    | MARGARINE          |    |         |
| COCOA BEV POWDER   |    |         | (WATER              | QT | 1-1/4)  | MARGARINE          | LB | 1       |
| 1 OZ               | PG | 25      | BREAD               |    |         | APPLE CRISP        |    |         |
| (WATER BOILING     | GL | 1-3/4   | BREAD               | LB | 16      | APPLES DEHY-       |    |         |
|                    |    |         | MARGARINE           |    |         | DRATED #10         | CN | 1-1/2   |
|                    |    |         | MARGARINE           | LB | 1       | (WATER             | GL | 2)      |
|                    |    |         | VANILLA PUDDING     |    |         | SUGAR GRANULATED   | LB | 2-3/4   |
|                    |    |         | MILK NONFAT DRY     | LB | 2-1/2   | (CINNAMON GROUND   | TB | 3)      |
|                    |    |         | (WATER              | GL | 2-3/4)  | (SALT TABLE        | TB | 1)      |
|                    |    |         | DESSERT PWD INST    |    |         | COOKIE MIX OAT-    |    |         |
|                    |    |         | VAN #10             | CN | 1-1/4   | MEAL #10           | CN | 1       |
|                    |    |         | CHOCOLATE COOKIES   |    |         | MARGARINE          | LB | 1/2     |
|                    |    |         | COOKIE MIX CHOC #10 | CN | 2       | COFFEE             |    |         |
|                    |    |         | (WATER              | QT | 1)      | COFFEE ROASTED &   |    |         |
|                    |    |         | COFFEE              |    |         | GROUND             | LB | 1-7/8   |
|                    |    |         | COFFEE ROASTED &    |    |         | (WATER BOILING     | GL | 5-1/16) |
|                    |    |         | GROUND              | LB | 1-7/8   | SUGAR GRANULATED   | LB | 2       |
|                    |    |         | (WATER BOILING      | GL | 5-1/16) | CREAM SUBSTITUTE   | HD | 1/5     |
|                    |    |         | SUGAR GRANULATED    | LB | 2       | TEA                |    |         |
|                    |    |         | CREAM SUBSTITUTE    |    |         | TEA BLACK IND BAGS | BX | 1/4     |
|                    |    |         | DRY                 | HD | 1/5     | (WATER BOILING     | GL | 1-3/4)  |
|                    |    |         | TEA                 |    |         | CHERRY BEVERAGE    |    |         |
|                    |    |         | TEA BLACK IND BAGS  | BX | 1/4     | BEV BASE CHERRY    | PG | 1       |
|                    |    |         | (WATER BOILING      | GL | 1-3/4)  | SUGAR GRANULATED   | LB | 4       |
|                    |    |         | FRUIT PUNCH BEV-    |    |         | (WATER             | GL | 5)      |
|                    |    |         | ERAGE               |    |         |                    |    |         |
|                    |    |         | BEV BASE FRUIT      |    |         |                    |    |         |
|                    |    |         | PUNCH               | PG | 1       |                    |    |         |
|                    |    |         | SUGAR GRANULATED    | LB | 4       |                    |    |         |
|                    |    |         | (WATER              | GL | 5)      |                    |    |         |

## SIXTH DAY

**BREAKFAST**  
 \*GRAPEFRUIT AND ORANGE  
 JUICE (F-3)  
 \*\*ROAST BEEF HASH (G-8)  
 CATSUP  
 CHEESE OMELET (E-2)  
 BREAD  
 MARGARINE  
 PEANUT BUTTER  
 STRAWBERRY JAM  
 COFFEE (A-2)  
 COCOA

**LUNCH**  
 \*CHICKEN POT PIE (G-22)  
 CRANBERRY SAUCE  
 MASHED POTATOES (J-17)  
 BUTTERED CORN (J-10)  
 BREAD  
 MARGARINE  
 YELLOW CAKE (C-1) WITH  
 CHOCOLATE ICING (C-2)  
 COFFEE (A-2)  
 TEA  
 ORANGE BEVERAGE (A-1)

**DINNER**  
 ONION SOUP (I-3)  
 W/CRACKERS  
 BAKED HAM MACARONI AND  
 TOMATOES (G-30)  
 \*BUTTERED GREEN BEANS (J-2a)  
 BREAD  
 MARGARINE  
 CHERRY COBBLER (C-10)  
 COFFEE (A-2)  
 TEA  
 LEMONADE BEVERAGE (A-1)

## SIXTH DAY—Continued

## BREAKFAST

## LUNCH

## DINNER

|  |   |   |
|--|---|---|
| *GRAPEFRUIT AND ORANGE JUICE<br>(Using CANNED GRAPEFRUIT JUICE and ORANGE JUICE) | *CHICKEN POT PIE W/BISCUIT TOPPING (G-22)<br>(Using CANNED CHICKEN and BISCUIT MIX and POTATOES WHITE DEHYDRATED DICED) | *BUTTERED GREEN BEANS (J-2)<br>(Using CANNED GREEN BEANS) |
| **ROAST BEEF HASH (G-8)<br>(Using POTATOES WHITE DEHYDRATED DICED)               |   |   |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|------|-----------|-------|--------|-----------|
| BREAD .....                            | LB.  | 16        | 16    | 16     | 48        |
| MARGARINE .....                        | LB.  | 1         | 5     | 2      | 8         |
| SHORTENING COMPOUND .....              | LB.  | 3.2       | .50   | 6.25   | 9.95      |
| BEEF CHUNKS 29 OZ .....                | CN   | 13        | —     | —      | 13        |
| CHICKEN DEHYDRATED #10 .....           | CN   | —         | 3.60  | —      | 3.60      |
| HAM CHUNKS 29 OZ .....                 | CN   | —         | —     | 9      | 9         |
| CHEESE AMER PROC DEHY #10 .....        | CN   | .75       | —     | .40    | 1.15      |
| EGG MIX DEHY #3 CYL .....              | CN   | 7         | .33   | —      | 7.33      |
| BEANS GREEN DHY CMP #2 1/2 .....       | CN   | —         | —     | 2      | 2         |
| CARROTS CANNED #10 .....               | CN   | —         | 1     | —      | 1         |
| CORN CND WHOLE GRAIN #10 .....         | CN   | —         | 4     | —      | 4         |
| CRANBERRY SCE CND J/S #10 .....        | CN   | —         | 1.50  | —      | 1.50      |
| JUICE G/FRT INS 15 1/2 OZ .....        | CN   | 2         | —     | —      | 2         |
| JUICE ORNG INST #2 1/2 .....           | CN   | 3         | —     | —      | 3         |
| POTATOES WHT DEHY SL 5 GL .....        | CO.  | .60       | .17   | —      | .77       |
| POTATOES WHT INST GR #10 .....         | CN   | —         | 1     | —      | 1         |
| TOMATOES CANNED #10 .....              | CN   | —         | —     | 3      | 3         |
| CAKE MIX YELLOW #10 .....              | CN   | —         | 2     | —      | 2         |
| FLOUR WHEAT GEN PUR .....              | LB.  | 1.2       | 4.25  | 9      | 14.45     |
| MACARONI .....                         | LB.  | —         | —     | 4.50   | 4.50      |
| ICING MIX CHOCOLATE #10 .....          | CN   | —         | 1     | —      | 1         |
| SUGAR GRANULATED .....                 | LB.  | 4         | 6     | 6.63   | 16.63     |
| SOUP DEHY ONION #2 1/2 .....           | CN   | —         | —     | 2      | 2         |
| PIE FILLING CHERRY #10 .....           | CN   | —         | —     | 4      | 4         |
| COFFEE ROASTED & GROUND .....          | LB.  | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE LEMONADE .....                | PG   | —         | —     | 1      | 1         |
| BEV BASE ORANGE .....                  | PG   | —         | 1     | —      | 1         |
| CATSUP TOMATO #10 .....                | CN   | .83       | —     | —      | .83       |
| COCOA BEV POWDER 1 OZ .....            | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED .....             | LB.  | —         | —     | 5      | 5         |
| JAM STRAWBERRY #2 1/2 .....            | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY .....                  | LB.  | —         | 1.25  | —      | 1.25      |
| PEANUT BUTTER #2 1/2 .....             | CN   | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2 .....        | CN   | 3.75      | —     | 1      | 4.75      |
| SOUP & GB INST BEEF #2 1/2 .....       | CN   | .16       | —     | —      | .16       |
| SOUP & GB INST CHICKEN #2 1/2 .....    | CN   | —         | .50   | —      | .50       |
| TEA BLACK IND BAGS .....               | BX   | —         | .25   | .25    | .50       |
| ALTERNATES                             |      |           |       |        |           |
| *JUICE GRAPEFRUIT CND #3 CYL .....     | CN   | 6         | —     | —      | 6         |
| *JUICE ORANGE CND #3 CYL .....         | CN   | 6         | —     | —      | 6         |
| **POTATOES WHT DEHY DICED #10 .....    | CN   | 2.25      | —     | —      | 2.25      |
| *CHICKEN CND BONED 29 OZ .....         | CN   | —         | 10    | —      | 10        |
| *BISCUIT MIX #10 .....                 | CN   | —         | 2     | —      | 2         |
| *POTATOES WHT DEHY DICED #10 .....     | CN   | —         | .75   | —      | .75       |
| *BEANS GREEN CND #10 .....             | CN   | —         | —     | 4      | 4         |

## 6th DAY

| BREAKFAST  | UI | QNTY    | LUNCH   | UI | QNTY   | DINNER   | UI | QNTY    |
|--|----|---------|---|----|--------|--|----|---------|
| GRFRT & ORANGE JUICE                                 |    |         | CHICKEN POT PIE (WATER BOILING SOUP & GB INST CHKN #2 1/2 | GL | 3-1/4) | ONION SOUP W/CRACKERS SOUP DEHY ONION #2 1/2     | CN | 2       |
| JUICE G/FRT INS 15 1/2 OZ                            | CN | 2       | CHICKEN DEHYDRA-TED #10                                   | CN | 1/2    | (WATER BOILING CRACKERS SODA SALTED              | GL | 6-1/4)  |
| JUICE ORNG INST #2 1/2                               | CN | 3       | SAUCE   | CN | 3-3/5  | BK HAM MACARONI & TOMATOES                       | LB | 5       |
| (WATER COLD ROAST BEEF HASH (ONIONS DEHY CHOPPED     | GL | 4-3/4)  | MARGARINE FLOUR WHEAT GEN PUR                             | LB | 2      | HAM CHUNKS 29 OZ (WATER HOT (TO COVER)           | CN | 9       |
| PEPPERS GREEN DEHY #2 1/2                            | QT | 1)      | (CHICKEN STOCK HOT (PEPPER BLACK GROUND                   | GL | 2-1/4  | ONIONS DEHY CHOPPED                              | GL | 2)      |
| (WATER FOR ONION & PEPPERS                           | CN | 3 3/4   | CARROTS CANNED #10  | TB | 3)     | PEPPERS GREEN DEHY #2 1/2                        | CP | 2-1/3)  |
| SHORTENING COM-POUND                                 | GL | 3)      | POTATOES WHT DEHY SL 5 GL                                 | CN | 1      | (WATER FOR ONION & PEPPERS                       | CN | 1       |
| BEEF CHUNKS 29 OZ POTATOES WHT DEHY SL 5 GL          | LB | 2       | (WATER BOILING TOPPING                                    | CO | 1/6    | MACARONI (WATER BOILING                          | QT | 6)      |
| (WATER FOR POTATOES (PEPPER BLACK GROUND             | CN | 13      | EGG MIX DEHY #3 CYL MILK NONFAT DRY FLOUR WHEAT GEN PUR   | GL | 1)     | SHORTENING COM-POUND                             | LB | 4-1/2   |
| (SALT TABLE SOUP & GB INST BEEF #2 1/2               | CO | 3/5     | (BAKING POWDER (SALT TABLE (WATER                         | LB | 1/2    | (GARLIC DEHYDRAT-ED                              | GL | 3)      |
| (RESERVED JUICE & WATER                              | TS | 4)      | SHORTENING COM-POUND                                      | TB | 2)     | TOMATOES CANNED #10                              | CP | 2       |
| CATSUP TOMATO #10 CATSUP                             | TB | 6)      | CRANBERRY SAUCE CRNBRY SCE CND J/S #10                    | QT | 2-3/4) | SUGAR GRANULATED CHEESE AMER PROC DEHY #10       | TS | 3/4)    |
| CATSUP TOMATO #10 CHEESE OMELET                      | CN | 1/6     | MASHED POTATOES (WATER MARGARINE (SALT TABLE              | LB | 1/2    | (WATER FOR CHEESE BUTTERED GREEN BEANS           | CN | 2/5     |
| EGG MIX DEHY #3 CYL CHEESE AMER PROC DEHY #10        | GL | 1)      | (PEPPER BLACK GROUND POTATOES WHT INST GR #10             | CN | 1-1/2  | BEANS GREEN DHY CMP #2 1/2                       | CP | 2-1/2)  |
| FLOUR WHEAT GEN PUR                                  | LB | 1-1/8   | MILK NONFAT DRY BUTTERED CORN CORN CND WHOLE GRAIN #10    | LB | 3/4    | (WATER BOILING (SALT TABLE (RESERVED LIQUID      | CN | 2       |
| (SALT TABLE (WATER LUKEWARM SHORTENING COM-POUND     | TB | 2-1/3   | BREAD MARGARINE (PEPPER BLACK GROUND                      | TS | 2)     | MARGARINE (PEPPER BLACK GROUND                   | GL | 3-1/2)  |
| BREAD  | QT | 11)     | BREAD MARGARINE MARGARINE                                 | CN | 1      | CHERRY COBBLER FILLING                           | TB | 5)      |
| BREAD  | LB | 1-1/8   | YELLOW CAKE W/CHOC ICING                                  | LB | 16     | PIE FILLING CHERRY #10                           | QT | 1)      |
| MARGARINE  | LB | 16      | YELLOW CAKE (C-1) CAKE MIX YELLOW #10                     | LB | 1      | COBBLER CRUST (C-13)                             | LB | 1       |
| MARGARINE  | TS | 1)      | (WATER (VARIABLE) CHOCOLATE ICING C-2)                    | CN | 4      | FLOUR WHEAT GEN PUR                              | TS | 1)      |
| PEANUT BUTTER  | LB | 1       | ICING MIX CHOCOLATE #10                                   | LB | 1      | (SALT TABLE SUGAR GRANULATED                     | LB | 16      |
| PEANUT BUTTER #2 1/2                                 | CN | 3-1/2   | (WATER HOT COFFEE   | CN | 2      | SHORTENING COM-POUND                             | LB | 1       |
| STRAWBERRY JAM JAM STRAWBERRY #2 1/2                 | LB | 3-3/4   | COFFEE ROASTED & GROUND                                   | QT | 2-1/2) | (WATER COLD COFFEE                               | QT | 5-1/4   |
| COFFEE   | GL | 10-1/8) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | LB | 4      | COFFEE ROASTED & GROUND                          | LB | 1-1/2)  |
| COFFEE ROASTED & GROUND                              | HD | 2/5     | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | CN | 1      | (WATER BOILING SUGAR GRANULATED                  | LB | 9       |
| (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY | GL | 10-1/8) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | CP | 1-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | TB | 6)      |
| COCOA  | LB | 3-3/4   | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | LB | 1/2     |
| COCOA BEV POWDER 1 OZ                                | GL | 4       | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | LB | 5-1/4   |
| (WATER BOILING                                       | HD | 2/5     | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | QT | 1-1/2)  |
|  | PG | 25      | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | LB | 1-7/8   |
|  | GL | 1-3/4)  | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | GL | 5-1/16) |
|  |    |         | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | LB | 2       |
|  |    |         | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY      | GL | 2-1/2) | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE | HD | 1/5     |



6TH DAY

| BREAKFAST | UI | QNTY | LUNCH              | UI | QNTY  | DINNER             | UI | QNTY  |
|-----------|----|------|--------------------|----|-------|--------------------|----|-------|
|           |    |      | SUGAR GRANULATED   | LB | 2     | TEA                |    |       |
|           |    |      | CREAM SUBSTITUTE   |    |       | TEA BLACK IND BAGS | BX | 1/4   |
|           |    |      | DRY                | HD | 1/5   | (WATER BOILING     | GL | 1-3/4 |
|           |    |      | TEA                |    |       | LEMONADE BEVERAGE  |    |       |
|           |    |      | TEA BLACK IND BAGS | BX | 1/4   | BEV BASE LEMON-    |    |       |
|           |    |      | (WATER BOILING     | GL | 1-3/4 | ADE                | PG | 1     |
|           |    |      | ORANGE BEVERAGE    |    |       | SUGAR GRANULATED   | LB | 4     |
|           |    |      | BEV BASE ORANGE    | PG | 1     | (WATER             | GL | 5)    |
|           |    |      | SUGAR              | LB | 4     |                    |    |       |
|           |    |      | (WATER             | GL | 5)    |                    |    |       |

BREAKFAST

\*ORANGE JUICE (F-3)  
HOT OATMEAL (D-6) W/MILK  
SCRAMBLED EGGS (E-1)  
CATSUP  
GRILLED LUNCHEON MEAT  
(G-37)  
QUICK COFFEE CAKE (B-6)  
MARGARINE  
GRAPE JELLY  
PEANUT BUTTER  
COFFEE (A-2)  
COCOA

SEVENTH DAY

LUNCH

BEEF NOODLE SOUP (I-1)  
W/CRACKERS  
BARBECUED BEEF (SLOPPY  
JOE) (G-2)  
\*BUTTERED PEAS (J-13)  
\*\*CABBAGE & CARROT  
SALAD W/COOKED SALAD  
DRESSING (H-1)  
BREAD  
MARGARINE  
\*\*\*APPLESAUCE (F-2)  
CHOCOLATE BROWNIES  
(C-4) W/CHOCOLATE  
ICING (C-2)  
ICE CREAM (C-19)  
COFFEE (A-2)  
TEA  
FRUIT PUNCH BEVERAGE  
(A-1)  
\*BUTTERED PEAS (J-13)  
(Using PEAS DEHYDRATED  
COMPRESSED)  
\*\*CABBAGE AND CARROT  
SALAD W/COOKED  
SALAD DRESSING (H-1)  
(Using CABBAGE  
DEHYDRATED  
COMPRESSED)  
\*\*\*APPLESAUCE  
(Using CANNED  
APPLESAUCE)  
ICE CREAM  
(Using ICE CREAM MIX  
DEHYDRATED)

DINNER

\*BREADED PORK CHOPS AND  
CREAM GRAVY (G-41)  
\*\*APPLESAUCE (F-1)  
MASHED POTATOES (J-17)  
\*\*\*BUTTERED SUCCOTASH (J-20)  
BREAD  
MARGARINE  
PINEAPPLE  
RAISIN OATMEAL COOKIES  
(C-6)  
COFFEE (A-2)  
TEA  
  
CHERRY BEVERAGE (A-1)  
  
\*HOT HAM CHUNKS  
(Using CANNED HAM  
CHUNKS)  
\*\*APPLESAUCE (F-1)  
(Using CANNED APPLESauce)  
\*\*\*VEGETABLE MEDLEY (J-22)  
(Using MIXED VEGETABLES  
DEHYDRATED  
COMPRESSED)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS              | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|---|------|-----------|-------|--------|-----------|
| BREAD .....   | LB.  | —         | 16    | 16     | 32        |
| MARGARINE .....                                     | LB.  | 1.50      | 2.50  | 3      | 6.50      |
| SHORTENING COMPOUND .....                           | LB.  | 2.06      | —     | 3.50   | 5.56      |
| BEEF CHUNKS 29 OZ .....                             | CN   | —         | 16    | —      | 16        |
| LUNCHEON MEAT CANNED 6 LB .....                     | CN   | 4         | —     | —      | 4         |
| PORK CHOPS DEHY #10 .....                           | CN   | —         | —     | 10     | 10        |
| EGG MIX DEHY #3 CYL .....                           | CN   | 7.33      | —     | 1      | 8.33      |
| APPLESAUCE INSTANT #2 1/2 .....                     | CN   | —         | 4     | 2      | 6         |
| BEANS LIMA CANNED #10 .....                         | CN   | —         | —     | 2      | 2         |
| CABBAGE DEHY #2 1/2 .....                           | CN   | —         | 6     | —      | 6         |
| CARROTS DEHY SHRD COMP .....                        | CN   | —         | .50   | —      | .50       |
| CORN CND WHOLE GRAIN #10 .....                      | CN   | —         | —     | 2      | 2         |
| JUICE ORNG INST #2 1/2 .....                        | CN   | 5         | —     | —      | 5         |
| PEAS CANNED #10 .....                               | CN   | —         | 4     | —      | 4         |
| PINEAPPLE CND SLICES #10 .....                      | CN   | —         | —     | 4      | 4         |
| POTATOES WHT INST GR #10 .....                      | CN   | —         | —     | 1      | 1         |
| BISCUIT MIX #10 .....                               | CN   | 1.50      | —     | —      | 1.50      |
| BROWNIE MIX CHOCOLATE #10 .....                     | CN   | —         | 3     | —      | 3         |
| CEREAL ROLLED OATS 20 OZ .....                      | CN   | 5         | —     | —      | 5         |
| COOKIE MIX OATMEAL #10 .....                        | CN   | .67       | —     | 2.25   | 2.92      |
| FLOUR WHEAT GEN PUR .....                           | LB.  | —         | .50   | 7      | 7.50      |
| ICING MIX CHOCOLATE #10 .....                       | CN   | —         | 1     | —      | 1         |
| SUGAR GRANULATED .....                              | LB.  | 5.50      | 10.87 | 6      | 22.37     |
| SOUP DEHY BF/NOOD #2 1/2 .....                      | CN   | —         | 4     | —      | 4         |
| COFFEE ROASTED & GROUND .....                       | LB.  | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE CHERRY .....                               | PG   | —         | —     | 1      | 1         |
| BEV BASE FRUIT PUNCH .....                          | PG   | —         | 1     | —      | 1         |
| CATSUP TOMATO #10 .....                             | CN   | .50       | 1.75  | —      | 2.25      |
| COCOA BEV POWDER 1 OZ .....                         | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED .....                          | LB.  | —         | 5     | —      | 5         |
| JELLY GRAPE #2 1/2 .....                            | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY .....                               | LB.  | 3         | —     | 2.50   | 5.50      |
| MUSTARD PREPARED #2 1/2 .....                       | CN   | —         | .88   | —      | .88       |
| PEANUT BUTTER #2 1/2 .....                          | CN   | 3.50      | —     | —      | 3.50      |
| RAISINS #10 .....                                   | CN   | —         | —     | .33    | .33       |
| TEA BLACK IND BAGS .....                            | BX   | —         | .25   | .25    | .50       |
| <b>ALTERNATES</b>                                   |      |           |       |        |           |
| *JUICE ORANGE CND #3 CYL .....                      | CN   | 12        | —     | —      | 12        |
| *PEAS DEHY COMPRESSED #2 1/2 .....                  | CN   | —         | 4     | —      | 4         |
| **CABBAGE DEHY COMPRESSED #2 1/2 .....              | CN   | —         | 3     | —      | 3         |
| *ICE CREAM MIX DEHY #10 .....                       | CN   | —         | 2     | —      | 2         |
| *HAM CND CHUNKS 29 OZ .....                         | CN   | —         | —     | 20     | 20        |
| **APPLESAUCE CND #10 .....                          | CN   | —         | 4     | 2      | 6         |
| ***VEGETABLES MIXED DEHY COMPRESSED<br>#2 1/2 ..... | CN   | —         | —     | 3      | 3         |

## 7th DAY

| BREAKFAST              | UI | QNTY    | LUNCH             | UI | QNTY   | DINNER              | UI | QNTY   |
|------------------------|----|---------|-------------------|----|--------|---------------------|----|--------|
| ORANGE JUICE           |    |         | CREAM SUBSTITUTE  |    |        | BRD PORK CHOPS &    |    |        |
| JUICE ORNG INST #2 1/2 | CN | 5       | DRY               | HD | 2/5    | CRM GRAVY           |    |        |
| (WATER COLD            | GL | 4-3/4)  | BEEF NOODLE SP    |    |        | PORK CHOPS DEHY     |    |        |
| HOT OATMEAL            |    |         | W/CRACKERS        |    |        | #10                 | CN | 10     |
| CEREAL ROLLED          |    |         | SOUP DEHY BF/NOOD |    |        | (WATER LUKEWARM     | GL | 5      |
| OATS 20 OZ             | CN | 5       | #2 1/2            | CN | 4      | (SALT TABLE         | CP | 1/2)   |
| (SALT TABLE            | TB | 6)      | (WATER BOILING    | GL | 6-1/2) | FLOUR WHEAT GEN     |    |        |
| (WATER BOILING         | GL | 5)      | CRACKERS SODA     |    |        | PUR                 | LB | 6      |
| MILK FOR CEREAL        |    |         | SALTED            | LB | 5      | (SALT TABLE         | TB | 6)     |
| MILK NONFAT DRY        | LB | 3       | BARBECUED BEEF    |    |        | (PEPPER BLACK       |    |        |
| (WATER FOR MILK        | GL | 2-3/4)  | (SLOPPY JOE)      |    |        | GROUND              | TB | 2)     |
| SCRAMBLED EGGS         |    |         | (ONIONS DEHY      |    |        | EGG MIX DEHY #3 CYL | CN | 1      |
| EGG MIX DEHY #3 CYL    | CN | 7       | CHOPPED           | CP | 4)     | (WATER              | QT | 1-3/4) |
| (WATER LUKEWARM        | QT | 10-1/2) | (WATER FOR ONIONS | QT | 2-1/2) | SHORTENING COM-     |    |        |
| (SALT TABLE            | TB | 3-2/3)  | BEEF CHUNKS 29 OZ | CN | 16     | POUND               | LB | 2      |

## 7TH DAY

| BREAKFAST                | UI | QNTY    | LUNCH               | UI | QNTY    | DINNER             | UI | QNTY    |
|--------------------------|----|---------|---------------------|----|---------|--------------------|----|---------|
| SHORTENING COM-<br>POUND | LB | 9/16    | CATSUP TOMATO #10   | CN | 1-3/4   | GRAVY              |    |         |
| CATSUP                   |    |         | MUSTARD PREPARED    | CN | 5/8     | MILK NONFAT DRY    | LB | 1-3/4   |
| CATSUP #10               | CN | 1/2     | SUGAR GRANULATED    | LB | 3-3/4   | (WATER & RESERVED  |    |         |
| GRILLED LUNCHEON         |    |         | (VINEGAR DRY        | TB | 6)      | LIQUID             | QT | 7-1/2)  |
| MEAT                     |    |         | (RESERVED           |    |         | SHORTENING COM-    |    |         |
| LUNCHEON MEAT            |    |         | LIQUID + BEEF JCE   | QT | 2)      | POUND              | LB | 1-1/2   |
| CANNED 6 LB              | CN | 4       | BUTTERED PEAS       |    |         | FLOUR WHEAT GEN    |    |         |
| SHORTENING COM-          |    |         | PEAS CANNED #10     | CN | 4       | PUR                | LB | 1       |
| POUND                    | LB | 1-1/2   | MARGARINE           | LB | 1       | (SALT TABLE        | TB | 4-1/2)  |
| QUICK COFFEE CAKE        |    |         | (SALT TABLE         | TB | 3)      | (PEPPER BLACK      |    |         |
| BISCUIT MIX #10          | CN | 1-1/2   | (PEPPER BLACK       |    |         | GROUND             | TS | 2)      |
| SUGAR GRANULATED         | LB | 1-1/2   | GROUND              | TS | 1)      | APPLESAUCE         |    |         |
| EGG MIX DEHY #3 CYL      | CN | 1/3     | CABBAGE & CARROT    |    |         | APPLESAUCE         |    |         |
| (WATER LUKEWARM          | QT | 2)      | SALAD W/COOKED      |    |         | INSTANT #2 1/2     | CN | 2       |
| TOPPING                  |    |         | SALAD DRESSING      |    |         | (WATER             | GL | 1-1/2)  |
| COOKIE MIX OAT-          |    |         | CABBAGE DEHY        |    |         | MASHED POTATOES    |    |         |
| MEAL #10                 | CN | 2/3     | #2 1/2              | CN | 6       | (WATER             | QT | 13-1/2) |
| (CINNAMON GROUND         | TB | 1)      | CARROTS SHREDDED    |    |         | MARGARINE          | LB | 1       |
| MARGARINE                | LB | 1/2     | DEHY COMP #2 1/2    | CN | 1/2     | (SALT TABLE        | TB | 3)      |
| MARGARINE                |    |         | (WATER              | GL | 3-1/2)  | (BLACK PEPPER      |    |         |
| MARGARINE                | LB | 1       | DRESSING            |    |         | GROUND             | TS | 2)      |
| GRAPE JELLY              |    |         | SUGAR GRANULATED    | LB | 1-1/8   | POTATOES WHT INST  |    |         |
| JELLY GRAPE #2 1/2       | CN | 4       | FLOUR WHEAT GEN     |    |         | GR #10             | CN | 1       |
| PEANUT BUTTER            |    |         | PUR                 | LB | 1/2     | MILK NONFAT DRY    | LB | 3/4     |
| PEANUT BUTTER            |    |         | (WATER              | QT | 2       | BUTTERED SUCCOTASH |    |         |
| #2 1/2                   | CN | 3-1/2   | MUSTARD PREP #2 1/2 | CN | 1/4     | BEANS LIMA CANNED  |    |         |
| COFFEE                   |    |         | (SALT TABLE         | TB | 1-2/3)  | #10                | CN | 2       |
| COFFEE ROASTED &         |    |         | (VINEGAR DRY        | CP | 1/4)    | CORN CND WHOLE     |    |         |
| GROUND                   | LB | 3-3/4   | (WATER              | QT | 3/8)    | GRAIN #10          | CN | 2       |
| (WATER BOILING           | GL | 10-1/8) | MARGARINE           | LB | 1/2     | MARGARINE          | LB | 1       |
| SUGAR GRANULATED         | LB | 4       | BREAD               |    |         | (SALT TABLE        | TB | 4-1/2)  |
| COCOA                    |    |         | BREAD               | LB | 16      | (PEPPER BLACK      |    |         |
| COCOA BEV POWDER         |    |         | MARGARINE           |    |         | GROUND             | TS | 1)      |
| 1 OZ                     | PG | 25      | MARGARINE           | LB | 1       | BREAD              |    |         |
| (WATER BOILING           | GL | 1-3/4)  | APPLESAUCE          |    |         | BREAD              | LB | 16      |
|                          |    |         | APPLESAUCE INST     |    |         | MARGARINE          |    |         |
|                          |    |         | #2 1/2              | CN | 4       | MARGARINE          | LB | 1       |
|                          |    |         | (WATER              | GL | 3)      | PINEAPPLE          |    |         |
|                          |    |         | CHOC BROWNIES       |    |         | PINEAPPLE CND      |    |         |
|                          |    |         | W/CHOC ICG          |    |         | SLICES #10         | CN | 4       |
|                          |    |         | BROWNIE MIX         |    |         | RAISIN OATMEAL     |    |         |
|                          |    |         | CHOCOLATE #10       | CN | 3       | COOKIES            |    |         |
|                          |    |         | (WATER              | QT | 2-1/4)  | COOKIE MIX OAT-    |    |         |
|                          |    |         | CHOCOLATE IC-       |    |         | MEAL #10           | CN | 2-1/4   |
|                          |    |         | ING (C-2)           |    |         | (WATER             | CP | 2-1/2)  |
|                          |    |         | ICING MIX CHOCO-    |    |         | RAISINS #10        | CN | 1/3     |
|                          |    |         | LATE #10            | CN | 1       | COFFEE             |    |         |
|                          |    |         | (WATER HOT          | CP | 1-1/2)  | COFFEE ROASTED &   |    |         |
|                          |    |         | COFFEE              |    |         | GROUND             | LB | 1-7/8   |
|                          |    |         | COFFEE ROASTED &    |    |         | (WATER BOILING     | GL | 5-1/16) |
|                          |    |         | GROUND              | LB | 1-7/8   | SUGAR GRANULATED   | LB | 2       |
|                          |    |         | (WATER BOILING      | GL | 5-1/16) | CREAM SUBSTITUTE   |    |         |
|                          |    |         | SUGAR GRANULATED    | LB | 2       | DRY                | HD | 1/5     |
|                          |    |         | CREAM SUBSTITUTE    | HD | 1/5     | TEA                |    |         |
|                          |    |         | TEA                 |    |         | TEA BLACK IND BAGS | BX | 1/4     |
|                          |    |         | TEA BLACK IND BAGS  | BX | 1/4     | (WATER BOILING     | GL | 1-3/4)  |
|                          |    |         | (WATER BOILING      | GL | 1-3/4)  | CHERRY BEVERAGE    |    |         |
|                          |    |         | FRUIT PUNCH         |    |         | BEV BASE CHERRY    | PG | 1       |
|                          |    |         | BEVERAGE            |    |         | SUGAR GRANULATED   | LB | 4       |
|                          |    |         | BEV BASE FRUIT      |    |         | (WATER             | GL | 5)      |
|                          |    |         | PUNCH               | PG | 1       |                    |    |         |
|                          |    |         | SUGAR GRANULATED    | LB | 4       |                    |    |         |
|                          |    |         | (WATER              | GL | 5)      |                    |    |         |

| BREAKFAST               | EIGHTH DAY<br>LUNCH      | DINNER                       |
|-------------------------|--------------------------|------------------------------|
| GRAPEFRUIT SECTIONS     | *BEEFSTEAK AND GRAVY     | CHICKEN NOODLE SOUP (I-2)    |
| HOT HOMINY GRITS (D-6)  | (G-9)                    | W/CRACKERS                   |
| FRENCH TOAST (B-4) WITH | MASHED POTATOES (J-17)   | CHILI CON CARNE (G-26)       |
| HOT MAPLE SYRUP         | STEWED TOMATOES (J-21)   | STEAMED RICE (D-4)           |
| BACON (G-1)             | DILL PICKLES             | **BUTTERED GREEN BEANS       |
| BREAD                   | BREAD                    | (J-2a)                       |
| MARGARINE               | MARGARINE                | CORN BREAD (B-3)             |
| PEANUT BUTTER           | **PEACH COBBLER (C-11)   | MARGARINE                    |
| BLACKBERRY JELLY        | COFFEE (A-2)             | PEARS                        |
| COFFEE (A-2)            | TEA                      | CHOCOLATE COOKIES (C-5)      |
| COCOA                   | ORANGE BEVERAGE (A-1)    | COFFEE (A-2)                 |
|                         |                          | TEA                          |
|                         |                          | GRAPE BEVERAGE (A-1)         |
|                         | *BEEF STEAK AND GRAVY    | *CHILI CON CARNE (G-27)      |
|                         | (G-3) (Using CANNED BEEF | (Using CANNED CHILI CON      |
|                         | CHUNKS)                  | CARNE WITHOUT BEANS and      |
|                         | **PEACH COBBLER (C-11)   | CANNED KIDNEY BEANS)         |
|                         | (Using CANNED PREPARED   | **BUTTERED GREEN BEANS (J-2) |
|                         | PEACH PIE FILLING)       | (Using CANNED GREEN          |
|                         |                          | BEANS)                       |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS      | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|---|----------|-----------|-------|--------|-----------|
| BREAD .....                                 | LB. .... | 32        | 17    | —      | 49        |
| MARGARINE .....                             | LB. .... | 1         | 3     | 2.25   | 6.25      |
| SHORTENING COMPOUND .....                   | LB. .... | 1.50      | 6.75  | .25    | 8.75      |
| BACON SLD PRECOOKED #10 .....               | CN ..... | 1         | —     | —      | 1         |
| BEEFSTEAK DEHY #10 .....                    | CN ..... | 1         | 9     | —      | 9         |
| EGG MIX DEHY #3 CYL .....                   | CN ..... | 3         | —     | —      | 3         |
| BEANS GREEN DHY CMP #2 1/2 .....            | CN ..... | —         | —     | 2      | 2         |
| GRAPEFRUIT CND #303 .....                   | CN ..... | 25        | —     | —      | 25        |
| PEACHES CND QTRS/SL #10 .....               | CN ..... | —         | 4     | —      | 4         |
| PEARS CANNED #10 .....                      | CN ..... | —         | —     | 4      | 4         |
| POTATOES WHT INST GR #10 .....              | CN ..... | —         | 1     | —      | 1         |
| TOMATOES CANNED #10 .....                   | CN ..... | —         | 4     | —      | 4         |
| COOKIE MIX CHOC #10 .....                   | CN ..... | —         | —     | 2      | 2         |
| CORN BREAD MIX #10 .....                    | CN ..... | —         | —     | 3      | 3         |
| FLOUR WHEAT GEN PUR .....                   | LB. .... | —         | 13.50 | —      | 13.50     |
| HOMINY GRITS 24 OZ. ....                    | CO. .... | 4         | —     | —      | 4         |
| RICE PARBOILED .....                        | LB. .... | —         | —     | 9      | 9         |
| SUGAR GRANULATED .....                      | LB. .... | 4.50      | 7     | 6      | 17.50     |
| SOUP DEHY CHICKEN #2 1/2 .....              | CN ..... | —         | —     | 4      | 4         |
| CHILI CON CARNE DEHY #10 .....              | CN ..... | —         | —     | 8      | 8         |
| COFFEE ROASTED & GROUND .....               | LB. .... | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE GRAPE .....                        | PG ..... | —         | —     | 1      | 1         |
| BEV BASE ORANGE .....                       | PG ..... | —         | 1     | —      | 1         |
| COCOA BEV POWDER 1 OZ .....                 | PG ..... | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED .....                  | LB. .... | —         | —     | 5      | 5         |
| JELLY BLACKBERRY #2 1/2 .....               | CN ..... | 4         | —     | —      | 4         |
| MILK NONFAT DRY .....                       | LB. .... | —         | .75   | —      | .75       |
| PEANUT BUTTER #2 1/2 .....                  | CN ..... | 3.50      | —     | —      | 3.50      |
| PKLS CUC DILL WHOLE #10 .....               | CN ..... | —         | 1     | —      | 1         |
| SOUP & GB INST BEEF #2 1/2 .....            | CN ..... | —         | .33   | —      | .33       |
| SYRUP IMIT MAPLE #10 .....                  | CN ..... | 1.50      | —     | —      | 1.50      |
| TEA BLACK IND BAGS .....                    | BX ..... | —         | .25   | .25    | .50       |
| ALTERNATES                                  |          |           |       |        |           |
| *BEEF CHUNKS CND W/NATURAL JCS 29 OZ ...    | CN ..... | —         | 20    | —      | 20        |
| **PIE FILLING PREPARED PEACH #10 .....      | CN ..... | —         | 4     | —      | 4         |
| *CHILI CON CARNE CND W/O BEANS 6 3/4 LB ... | CN ..... | —         | —     | 4      | 4         |
| *BEANS KIDNEY CND #10 .....                 | CN ..... | —         | —     | 3      | 3         |
| **BEANS GREEN CND #10 .....                 | CN ..... | —         | —     | 4      | 4         |

## 8TH DAY

| BREAKFAST  | UI       | QNTY          | LUNCH   | UI    | QNTY         | BREAKFAST  | UI          | QNTY          |
|--|----------|---------------|---|-------|--------------|--|-------------|---------------|
| GRAPEFRUIT SECTIONS                                  |          |               | BEEFSTEAK AND GRAVY   |       |              | CHICK/NOODLE SP W/CRACKERS   |             |               |
| GRAPEFRUIT CND #303                                  | CN       | 25            | BEEFSTEAK DEHY #10 (WATER LUKEWARM GRAVY                          | CN GL | 9 6)         | SOUP DEHY CHICKEN #2 1/2   | CN          | 4             |
| HOMINY GRITS (WATER (SALT TABLE                      | GL TB    | 4-1/2) 6)     | SHORTENING COM- POUND   | LB    | 1-1/2        | (WATER BOILING CRACKERS SODA SALTED  | GL LB       | 6-1/2) 5      |
| HOMINY GRITS 24 OZ                                   | CO       | 4             | FLOUR WHEAT GEN PUR   | LB    | 4-1/2        | CHILI CON CARNE CHILI CON CARNE DEHY #10                                   | LB CN       | 9 8           |
| FRENCH TOAST   |          |               | (RESERVED LIQUID) SOUP & GB INST BEEF #2 1/2                      | GL CN | 2) 1/3       | (WATER BOILING STEAMED RICE  | GL          | 4-1/2)        |
| EGG MIX DEHY #3 CYL                                  | CN       | 3             | (PEPPER BLACK GROUND  |       |              | RICE PARBOILED (WATER COLD (SALT TABLE                                     | LB GL CP    | 9 2-3/4) 1/2) |
| SUGAR GRANULATED (WATER                              | LB GL    | 1/2 1-1/4)    | MASHED POTATOES (WATER MARGARINE (SALT TABLE (PEPPER BLACK GROUND | LB TB | 13-1/2) 1 3) | MARGARINE BUTTERED GREEN BEANS   | LB          | 1/4           |
| BREAD FRESH WHITE SHORTENING COM- POUND              | LB       | 16 1-1/2      | POTATOES WHT INST GR #10  | TS CN | 2) 1         | BEANS GREEN DHY CMP #2 1/2   | TS CN       | 1) 2          |
| SYRUP  |          |               | MILK NONFAT DRY STEWED TOMATOES TOMATOES CANNED #10               | LB CN | 3/4 4        | (WATER BOILING (SALT TABLE (RESERVED LIQUID MARGARINE (PEPPER BLACK GROUND | GL TB QT LB | 3-1/2) 5) 1)  |
| SYRUP IMIT MAPLE #10                                 | CN       | 1-1/2         | SUGAR GRANULATED (SALT TABLE (PEPPER BLACK GROUND                 | LB TB | 1/2 2-1/4)   | CORN BREAD CORN BREAD MIX #10 (WATER                                       | TS CN QT    | 1) 3 5-1/2)   |
| BACON  |          |               | MARGARINE BREAD DILL PICKLES PKLS CUC DILL WHOLE #10              | LB CN | 1            | SHORTENING COM- POUND  | LB          | 1/4           |
| BACON SLD PRE-COOKED #10                             | CN       | 1             | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | MARGARINE MARGARINE PEARS  | LB          | 1             |
| BREAD  | LB       | 16            | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | PEARS CANNED #10 CHOCOLATE COOKIES   | CN          | 4             |
| MARGARINE  | LB       | 1             | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | COOKIE MIX CHOCOLATE #10 (WATER  | CN QT       | 2 1)          |
| MARGARINE  | LB       | 1             | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | COFFEE   |             |               |
| PEANUT BUTTER  |          |               | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | COFFEE ROASTED & GROUND  | LB          | 1-7/8         |
| PEANUT BUTTER #2 1/2                                 | CN       | 3-1/2         | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE                           | GL LB HD    | 5-1/16) 2 1/5 |
| BLACKBERRY JELLY                                     |          |               | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | TEA  |             |               |
| JELLY BLACKBERRY #2 1/2                              | CN       | 4             | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | TEA BLACK IND BAGS (WATER BOILING  | BX GL       | 1/4 1-3/4)    |
| COFFEE   |          |               | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         | GRAPE BEVERAGE BEV BASE GRAPE SUGAR GRANULATED (WATER                      | PG LB GL    | 1 4 5)        |
| COFFEE ROASTED & GROUND                              | LB       | 3-3/4         | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         |  |             |               |
| (WATER BOILING SUGAR GRANULATED CREAM SUBSTITUTE DRY | GL LB HD | 10-1/8) 4 2/5 | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         |  |             |               |
| COCOA  |          |               | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         |  |             |               |
| COCOA BEV POWDER 1 OZ                                | PG       | 25            | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         |  |             |               |
| (WATER BOILING                                       | GL       | 1-3/4)        | BREAD MARGARINE MARGARINE PEACH COBBLER FILLING                   | LB    | 16 1         |  |             |               |

## 8TH DAY

| BREAKFAST | UI | QNTY | LUNCH              | UI | QNTY   | DINNER | UI | QNTY |
|-----------|----|------|--------------------|----|--------|--------|----|------|
|           |    |      | TEA                |    |        |        |    |      |
|           |    |      | TEA BLACK IND BAGS | BX | 1/4    |        |    |      |
|           |    |      | (WATER BOILING     | GL | 1-3/4) |        |    |      |
|           |    |      | ORANGE BEVERAGE    |    |        |        |    |      |
|           |    |      | BEV BASE ORANGE    | PG | 1      |        |    |      |
|           |    |      | SUGAR              | LB | 4      |        |    |      |
|           |    |      | (WATER             | GL | 5)     |        |    |      |

## NINTH DAY

## BREAKFAST

\*GRAPEFUIT AND ORANGE  
JUICE (F-3)  
HOT OATMEAL (D-6)  
SCRAMBLED EGGS WITH  
BACON (E-1)  
CATSUP  
BREAD  
MARGARINE  
PEANUT BUTTER  
STRAWBERRY JAM  
COFFEE (A-2)  
COCOA

## LUNCH

\*BEEF PATTIES JARDINIÈRE  
(G-14)  
MASHED POTATOES (J-17)  
BUTTERED CORN (J-10)  
PINEAPPLE & COTTAGE  
CHEESE SALAD (H-4)  
BREAD  
MARGARINE  
MARBLE CAKE (C-1) WITH  
CHOCOLATE ICING (C-2)  
COFFEE (A-2)  
TEA  
LEMONADE BEVERAGE (A-1)

## DINNER

TOMATO VEGETABLE NOODLE  
SOUP (I-5) W/CRACKERS  
\*FRIED FISH SQUARES (G-46)  
CATSUP  
MACARONI AND CHEESE (D-2)  
\*\*BUTTERED PEAS (J-13)  
BREAD  
MARGARINE  
FRUIT COCKTAIL  
SUGAR COOKIES (C-8)  
COFFEE (A-2)  
TEA  
FRUIT PUNCH BEVERAGE (A-1)

\*GRAPEFRUIT AND ORANGE  
JUICE  
(Using GRAPEFRUIT JUICE  
CANNED and ORANGE  
JUICE)

\*BEEF PATTIES JARDINIÈRE  
(G-15)  
(Using CANNED HAMBURGERS  
and PEAS DEHYDRATED  
COMPRESSED)

\*TUNA LOAF (G-48)  
(Using CANNED TUNA)  
\*\*BUTTERED PEAS (J-13)  
(Using PEAS DEHYDRATED  
COMPRESSED)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT     | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|----------|-----------|-------|--------|-----------|
| BREAD .....                            | LB. .... | 16        | 16    | 16     | 48        |
| MARGARINE .....                        | LB. .... | 1         | 3     | 3.50   | 7.50      |
| SHORTENING COMPOUND .....              | LB. .... | —         | 1.12  | 2      | 3.12      |
| BACON SLD PRECOOKED #10 .....          | CN ..... | .50       | —     | —      | .50       |
| BEEF PATTIES DEHY #10 .....            | CN ..... | —         | 7     | —      | 7         |
| FISH SQUARES DEHY #10 .....            | CN ..... | —         | —     | 8      | 8         |
| CHEESE COTTAGE DEHY #10 .....          | CN ..... | —         | 2     | —      | 2         |
| CHEESE PROC AMER DEHY #10 .....        | CN ..... | —         | —     | 1      | 1         |
| EGG MIX DEHY #3 CYL .....              | CN ..... | 6         | —     | —      | 6         |
| CARROTS CANNED #10 .....               | CN ..... | —         | .20   | —      | .20       |
| CORN CND WHOLE GRAIN #10 .....         | CN ..... | —         | 4     | —      | 4         |
| FRUIT COCKTAIL CANNED #10 .....        | CN ..... | —         | —     | 4      | 4         |
| JUICE G/FRT INS 15 1/2 OZ. ....        | CN ..... | 2         | —     | —      | 2         |
| JUICE ORNG INST #2 1/2 .....           | CN ..... | 3         | —     | —      | 3         |
| PEAS CANNED #10 .....                  | CN ..... | —         | .20   | 4      | 4.20      |
| PINEAPPLES CND SLICES #10 .....        | CN ..... | —         | 2     | —      | 2         |
| POTATOES WHT INST GR #10 .....         | CN ..... | —         | 1     | —      | 1         |
| CAKE MIX DEVILS FOOD #10 .....         | CN ..... | —         | 1     | —      | 1         |
| CAKE MIX YELLOW #10 .....              | CN ..... | —         | 1     | —      | 1         |
| CEREAL ROLLED OATS 20 OZ. ....         | CN ..... | 5         | —     | —      | 5         |
| COOKIE MIX SUGAR #10 .....             | CN ..... | —         | —     | 2      | 2         |
| CORN BREAD MIX #10 .....               | CN ..... | —         | —     | 1      | 1         |
| FLOUR WHEAT GEN PUR .....              | LB. .... | —         | 1.38  | 1.25   | 2.63      |
| MACARONI .....                         | LB. .... | —         | —     | 8      | 8         |
| ICING MIX CHOCOLATE #10 .....          | CN ..... | —         | 1     | —      | 1         |
| SUGAR GRANULATED .....                 | LB. .... | 4         | 6     | 6      | 16        |

| ISSUE CHART<br>INGREDIENTS-100 PERSONS | UNIT | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|--|------|-----------|-------|--------|-----------|
| SOUP DEHY TOM-VEG #2 1/2               | CN   | —         | —     | 4      | 4         |
| COFFEE ROASTED & GROUND                | LB   | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE FRUIT PUNCH                   | PG   | —         | —     | 1      | 1         |
| BEV BASE LEMONADE                      | PG   | —         | 1     | —      | 1         |
| CATSUP TOMATO #10                      | CN   | .50       | —     | .50    | 1         |
| COCOA BEV POWDER 1 OZ                  | PG   | 25        | —     | —      | 25        |
| CRACKERS SODA SALTED                   | LB   | —         | —     | 5      | 5         |
| JAM STRAWBERRY #2 1/2                  | CN   | 4         | —     | —      | 4         |
| MILK NONFAT DRY                        | LB   | 3         | .75   | 2      | 5.75      |
| PEANUT BUTTER #2 1/2                   | CN   | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2              | CN   | —         | .67   | —      | .67       |
| SOUP & GB INST BEEF #2 1/2             | CN   | —         | .50   | —      | .50       |
| TEA BLACK IND BAGS                     | BX   | —         | .25   | .25    | .50       |
| ALTERNATES                             |      |           |       |        |           |
| *JUICE GRAPEFRUIT CND #3 CYL           | CN   | 6         | —     | —      | 6         |
| *JUICE ORANGE CND #3 CYL               | CN   | 6         | —     | —      | 6         |
| *HAMBURGERS W/O GRAVY CND 12 OZ        | CN   | —         | 40    | —      | 40        |
| **PEAS DEHY COMPRESSED #2-1/2 OZ       | CN   | —         | .20   | 4      | 4.20      |
| *TUNA CND 4 LB                         | CN   | —         | —     | 5      | 5         |

## 9th DAY

| BREAKFAST                            | UI | QNTY   | LUNCH                             | UI | QNTY    | DINNER                                   | UI | QNTY   |
|--------------------------------------|----|--------|-----------------------------------|----|---------|--|----|--------|
| GPFRT & ORANGE JUICE                 |    |        | BEEF PATTIES JARDINIERE           |    |         | TOM/VEG SOUP W/CRACKERS                  |    |        |
| JUICE G/FRT INS 15 1/2 OZ            | CN | 2      | BEEF PATTIES DEHY #10             | CN | 7       | SOUP DEHY TOM-VEG #2 1/2                 | CN | 4      |
| JUICE ORNG INST #2 1/2               | CN | 3      | (WATER LUKEWARM (SALT TABLE       | GL | 4)      | (WATER BOILING CRACKERS SODA SALTED      | GL | 6-1/4) |
| (WATER COLD HOT OATMEAL              | GL | 4-3/4) | PEPPERS GREEN DEHY #2 1/2         | TB | 6)      | FRIED FISH SQUARES FISH SQUARES DEHY #10 | LB | 5      |
| CEREAL ROLLED OATS 20 OZ             | CN | 5      | (ONIONS DEHY CHOPPED              | CN | 2/3     | (WATER COOL CORN BREAD MIX #10           | CN | 8      |
| (SALT TABLE (WATER BOILING           | TB | 6)     | (WATER FOR ONION & PEPPERS        | HP | 3/4)    | (SALT TABLE (PEPPER BLACK GROUND         | GL | 3)     |
| MILK FOR CEREAL MILK NONFAT DRY      | GL | 5)     | SHORTENING COM- POUND             | CP | 5)      | SHORTENING CATSUP                        | CN | 1      |
| (WATER FOR MILK SCRAMBLED EGGS       | LB | 3      | FLOUR WHEAT GEN PUR               | LB | 1-1/8   | CATSUP TOMATO #10                        | CP | 1/2)   |
| WITH BACON EGG MIX DEHY #3 CYL       | GL | 2-3/4) | SOUP & GB INST BEEF #2 1/2        | LB | 1-3/8   | MACARONI AND CHEESE                      | TB | 1-1/2) |
| (WATER LUKEWARM BACON SLD            | CN | 7      | (PEPPER BLACK GROUND              | CN | 1/2     | MACARONI (WATER BOILING                  | LB | 8      |
| PRECOOKED #10 CATSUP                 | TS | 4      | (WATER BOILING CARROTS CANNED #10 | GL | 2-1/2)  | (SALT TABLE MILK NONFAT DRY              | GL | 4)     |
| CATSUP TOMATO #10 BREAD              | CN | 1/2    | PEAS CANNED #10 MASHED POTAOTES   | CN | 1/5     | (WATER WARM MARGARINE                    | TB | 5)     |
| BREAD MARGARINE                      | LB | 16     | (WATER MARGARINE (SALT TABLE      | QT | 13-1/2) | FLOUR WHEAT GEN PUR                      | LB | 1-1/2  |
| PEANUT BUTTER PEANUT BUTTER #2 1/2   | LB | 1      | POTATOES WHT INST GR #10          | LB | 1       | (SALT TABLE (PEPPER BLACK GROUND         | LB | 1-1/4  |
| STRAWBERRY JAM JAM STRAWBERRY #2 1/2 | TB | 3)     | MILK NONFAT DRY BUTTERED CORN     | TS | 2)      | CHEESE AMER PROC DEHY #10                | TB | 6)     |
| COFFEE COFFEE ROASTED & GROUND       | CN | 3-1/2  | CORN CND WHOLE GRAIN #10          | CN | 1       | (WATER WARM BUTTERED PEAS                | TB | 1)     |
| (WATER BOILING SUGAR GRANULATED      | CN | 4      | MARGARINE (PEPPER BLACK GROUND    | LB | 3/4     | PEAS CANNED #10 MARGARINE                | CN | 1      |
| CREAM SUBSTITUTE DRY                 | LB | 4      | PINEAPPLE & COTTAGE CH SLD        | LB | 1       | (SALT TABLE (PEPPER BLACK GROUND         | LB | 4      |
|                                      | HD | 2/5    |                                   | TS | 1)      |  | TB | 3)     |
|                                      |    |        |                                   |    |         |  | TS | 1)     |

## 9th DAY

| BREAKFAST        | UI | QNTY   | LUNCH              | UI | QNTY    | DINNER             | UI | QNTY    |
|------------------|----|--------|--------------------|----|---------|--------------------|----|---------|
| COCOA            |    |        | CHEESE COTTAGE     |    |         | BREAD              |    |         |
| COCOA BEV POWDER |    |        | DEHY #10           | CN | 2       | BREAD              | LB | 16      |
| 1 OZ             | PG | 25     | (WATER             | QT | 4-1/4)  | MARGARINE          |    |         |
| (WATER BOILING   | GL | 1-3/4) | PINEAPPLE          |    |         | MARGARINE          | LB | 1       |
|                  |    |        | CND SLICES #10     | CN | 2       | FRUIT COCKTAIL     |    |         |
|                  |    |        | BREAD              |    |         | FRUIT COCKTAIL     |    |         |
|                  |    |        | BREAD              | LB | 16      | CANNED #10         | CN | 4       |
|                  |    |        | MARGARINE          |    |         | SUGAR COOKIES      |    |         |
|                  |    |        | MARGARINE          | LB | 1       | COOKIE MIX SUGAR   |    |         |
|                  |    |        | MARBLE CHOC W/CHOC |    |         | #10                | CN | 2       |
|                  |    |        | ICING              |    |         | (WATER (VARIABLE)  | CP | 3)      |
|                  |    |        | MARBLE CAKE (C-1)  |    |         | COFFEE             |    |         |
|                  |    |        | CAKE MIX YELLOW    |    |         | COFFEE ROASTED &   |    |         |
|                  |    |        | #10                | CN | 1       | GROUND             | LB | 1-7/8   |
|                  |    |        | (WATER (VARIABLE)  | QT | 1-1/4)  | (WATER BOILING     | GL | 5-1/16) |
|                  |    |        | CAKE MIX DEVILS    |    |         | SUGAR GRANULATED   | LB | 2       |
|                  |    |        | FOOD #10           | CN | 1       | CREAM SUBSTITUTE   |    |         |
|                  |    |        | (WATER (VARIABLE)  | QT | 1-1/4)  | DRY                | HD | 1/5     |
|                  |    |        | CHOCOLATE ICING    |    |         | TEA                |    |         |
|                  |    |        | (C-2)              |    |         | TEA BLACK IND BAGS | BX | 1/4     |
|                  |    |        | ICING MIX          |    |         | (WATER BOILING     | GL | 1-3/4)  |
|                  |    |        | CHOCOLATE #10      | CN | 1       | FRUIT PUNCH        |    |         |
|                  |    |        | (WATER HOT         | CP | 1-1/2)  | BEVERAGE           |    |         |
|                  |    |        | COFFEE             |    |         | BEV BASE FRUIT     |    |         |
|                  |    |        | COFFEE ROASTED &   |    |         | PUNCH              | PG | 1       |
|                  |    |        | GROUND             | LB | 1-7/8   | SUGAR GRANULATED   | LB | 4       |
|                  |    |        | (WATER BOIL        | GL | 5-1/16) | (WATER             | GL | 5)      |
|                  |    |        | SUGAR GRANULATED   | LB | 2       |                    |    |         |
|                  |    |        | CREAM SUBSTITUTE   |    |         |                    |    |         |
|                  |    |        | DRY                | HD | 1/5     |                    |    |         |
|                  |    |        | TEA                |    |         |                    |    |         |
|                  |    |        | TEA BLACK IND BAGS | BX | 1/4     |                    |    |         |
|                  |    |        | (WATER BOILING     | GL | 1-3/4)  |                    |    |         |
|                  |    |        | LEMONADE BEVERAGE  |    |         |                    |    |         |
|                  |    |        | BEV BASE           |    |         |                    |    |         |
|                  |    |        | LEMONADE           | PG | 1       |                    |    |         |
|                  |    |        | SUGAR GRANULATED   | LB | 4       |                    |    |         |
|                  |    |        | (WATER             | GL | 5)      |                    |    |         |

## TENTH DAY

## BREAKFAST

\*ORANGE JUICE (F-3)  
HOT HOMINY GRITS (D-6)  
\*\*ROAST BEEF HASH (G-8)  
CATSUP  
BREAD  
MARGARINE  
PEANUT BUTTER  
PEACH JAM  
COFFEE (A-2)  
COCOA  
\*ORANGE JUICE  
(Using CANNED  
\* ORANGE JUICE)  
\*\*ROAST BEEF HASH (G-8)  
(Using POTATOES  
WHITE DEHY DICED)

## LUNCH

\*BAKED CHICKEN AND RICE  
(G-21)  
\*\*CRANBERRY SAUCE  
\*\*BUTTERED GREEN BEANS  
(J-2a)  
BISCUITS (B-2)  
MARGARINE  
PEACHES  
CHOCOLATE BROWNIES  
(C-4) W/CHOCOLATE  
ICING (C-2)  
<sup>1</sup>ICE CREAM (C-19)  
COFFEE (A-2)  
TEA  
ORANGE BEVERAGE (A-1)  
\*BAKED CHICKEN AND RICE  
(G-21)  
(Using CANNED CHICKEN)

## DINNER

ONION SOUP (I-3)  
W/CRACKERS  
\*PORK CHOPS IN TOMATO  
SAUCE (G-39)  
MASHED POTATOES (J-17)  
\*\*BAVARIAN CABBAGE (J-5)  
DILL PICKLES  
BREAD  
MARGARINE  
CHERRY CRUNCH (C-18)  
COFFEE (A-2)  
TEA  
GRAPE BEVERAGE (A-1)  
\*HOT HAM CHUNKS  
(Using CANNED HAM  
CHUNKS)  
\*\*BAVARIAN CABBAGE (J-5)  
(Using CABBAGE DEHYDRATED)



## BREAKFAST

## TENTH DAY—Continued

## LUNCH

DINNER  
(COMPRESSED)\*\*BUTTERED GREEN BEANS  
(J-2)(Using CANNED GREEN  
BEANS)<sup>1</sup>ICE CREAM

(Using ICE CREAM MIX DEHY)

| ISSUE CHART<br>INGREDIENTS-100 PERSONS        | UNIT         | BREAKFAST | LUNCH | DINNER | TOT B-L-D |
|---|--------------|-----------|-------|--------|-----------|
| BREAD . . . . .                               | LB. . . . .  | 16        | 2     | 16     | 34        |
| MARGARINE . . . . .                           | LB. . . . .  | 1         | 4.50  | 2.50   | 8         |
| SHORTENING COMPOUND . . . . .                 | LB. . . . .  | 2         | —     | 4      | 6         |
| BEEF CHUNKS 29 OZ . . . . .                   | CN . . . . . | 13        | —     | —      | 13        |
| CHICKEN DEHYDRATED #10 . . . . .              | CN . . . . . | —         | 3.60  | —      | 3.60      |
| PORK CHOPS DEHY #10 . . . . .                 | CN . . . . . | —         | —     | 10     | 10        |
| EGG MIX DEHY #3 CYL . . . . .                 | CN . . . . . | —         | —     | 1      | 1         |
| BEANS GREEN DHY CMP #2 1/2 . . . . .          | CN . . . . . | —         | 2     | —      | 2         |
| CABBAGE DEHY #2 1/2 . . . . .                 | CN . . . . . | —         | —     | 12     | 12        |
| CRANBERRY SCE CND J/S #10 . . . . .           | CN . . . . . | —         | 1.50  | —      | 1.50      |
| JUICE ORNG INST #2 1/2 . . . . .              | CN . . . . . | 5         | —     | —      | 5         |
| PEACHES CND #10 . . . . .                     | CN . . . . . | —         | 4     | —      | 4         |
| POTATOES WHT DEHY SL 5 GL . . . . .           | CO. . . . .  | .60       | —     | —      | .60       |
| POTATOES WHT INST GR #10 . . . . .            | CN . . . . . | —         | —     | 1      | 1         |
| TOMATOES CANNED #10 . . . . .                 | CN . . . . . | —         | —     | 2      | 2         |
| BISCUIT MIX #10 . . . . .                     | CN . . . . . | —         | 3.50  | —      | 3.50      |
| BROWNIE MIX CHOCOLATE #10 . . . . .           | CN . . . . . | —         | 3     | —      | 3         |
| COOKIE MIX OATMEAL #10 . . . . .              | CN . . . . . | —         | —     | 1      | 1         |
| FLOUR WHEAT GEN PUR . . . . .                 | LB. . . . .  | —         | 1.75  | 6      | 7.75      |
| HOMINY GRITS 24 OZ . . . . .                  | CO. . . . .  | 4         | —     | —      | 4         |
| RICE PARBOILED . . . . .                      | LB. . . . .  | —         | 6     | —      | 6         |
| ICING MIX CHOCOLATE #10 . . . . .             | CN . . . . . | —         | 1     | —      | 1         |
| SUGAR GRANULATED . . . . .                    | LB. . . . .  | 4         | 6     | 6.75   | 16.75     |
| SOUP DEHY ONION #2 1/2 . . . . .              | CN . . . . . | —         | —     | 2      | 2         |
| PIE FILLING CHERRY #10 . . . . .              | CN . . . . . | —         | —     | 3      | 3         |
| COFFEE ROASTED & GROUND . . . . .             | LB. . . . .  | 3.75      | 1.88  | 1.88   | 7.51      |
| BEV BASE GRAPE . . . . .                      | PG . . . . . | —         | —     | 1      | 1         |
| BEV BASE ORANGE . . . . .                     | PG . . . . . | —         | 1     | —      | 1         |
| CATSUP TOMATO #10 . . . . .                   | CN . . . . . | —         | —     | —      | —         |
| COCOA BEV POWDER 1 OZ . . . . .               | PG . . . . . | .83       | —     | —      | .83       |
| CRACKERS SODA SALTED . . . . .                | LB. . . . .  | 25        | —     | —      | 25        |
| JAM PEACH #2 1/2 . . . . .                    | CN . . . . . | 4         | —     | 5      | 5         |
| MILK NONFAT DRY . . . . .                     | LB. . . . .  | —         | .88   | .75    | 1.63      |
| PEANUT BUTTER #2 1/2 . . . . .                | CN . . . . . | 3.50      | —     | —      | 3.50      |
| PEPPERS GREEN DEHY #2 1/2 . . . . .           | CN . . . . . | 3.75      | —     | 1.25   | 5         |
| PKLS CUC DILL WHOLE #10 . . . . .             | CN . . . . . | —         | —     | 1      | 1         |
| SOUP &GB INST BEEF #2 1/2 . . . . .           | CN . . . . . | .16       | —     | —      | .16       |
| SOUP &GB INST CHICKEN #2 1/2 . . . . .        | CN . . . . . | —         | .50   | .17    | .67       |
| TEA BLACK IND BAGS . . . . .                  | BX . . . . . | —         | .25   | .25    | .50       |
| ALTERNATES                                    |              |           |       |        |           |
| *JUICE ORANGE CDN #3 CYL . . . . .            | CN . . . . . | 12        | —     | —      | 12        |
| **POTATOES WHT DEHY DICED #10 . . . . .       | CN . . . . . | 2.25      | —     | —      | 2.25      |
| *CHICKEN CND BONED 29 OZ . . . . .            | CN . . . . . | —         | 10    | —      | 10        |
| **BEANS GREEN CND #10 . . . . .               | CN . . . . . | —         | 4     | —      | 4         |
| <sup>1</sup> ICE CREAM MIX DEHY #10 . . . . . | CN . . . . . | —         | 2     | —      | 2         |
| *HAM CND CHUNKS 29 OZ . . . . .               | CN . . . . . | —         | —     | 20     | 20        |
| **CABBAGE DEHY COMPRESSED #2 1/2 . . . . .    | CN . . . . . | —         | —     | 3      | 3         |

## 10TH DAY

| BREAKFAST          | UI | QNTY    | LUNCH                  | UI | QNTY    | DINNER              | UI | QNTY    |
|--------------------|----|---------|------------------------|----|---------|---------------------|----|---------|
| ORANGE JUICE       |    |         | BAKED CHICKEN AND RICE |    |         | ONION SOUP          |    |         |
| JUICE ORNG INST    |    |         | (WATER                 | GL | 3-1/4)  | W/CRACKERS          |    |         |
| #2 1/2             | CN | 5       | SOUP&GB INST CHKN      |    |         | SOUP DEHY ONION     | CN | 2       |
| (WATER COLD        | GL | 4-3/4)  | #2-1/2                 | CN | 1/2     | #2-1/2              | GL | 6-1/4)  |
| HOT HOMINY GRITS   |    |         | (GARLIC                |    |         | (WATER BOILING      |    |         |
| (WATER             | GL | 4-1/2)  | DEHYDRATED             | TB | 1)      | CRACKERS SODA       | LB | 5       |
| (SALT TABLE        | TB | 6)      | CHICKEN                |    |         | SALTED              |    |         |
| HOMINY GRITS 24 OZ | CO | 4       | DEHYDRATED             | CN | 3-3/5   | PORK CHOPS IN TOM   |    |         |
| ROAST BEEF HASH    |    |         | RICE                   |    |         | SCE                 |    |         |
| (ONIONS DEHY       |    |         | RICE PARBOILED         | LB | 6       | PORK CHOPS DEHY     | CN | 10      |
| CHOPPED            | QT | 1)      | (SALT TABLE            | TB | 4)      | #10                 | GL | 5)      |
| PEPPERS GREEN      |    |         | (WATER                 | QT | 7-1/2)  | (WATER LUKEWARM     | CP | 1/2)    |
| DEHY #2-1/2        | CN | 3-3/4   | SAUCE                  |    |         | (SALT TABLE         |    |         |
| (WATER FOR ONION & |    |         | MARGARINE              | LB | 1-1/2   | (FLOUR WHEAT GEN    |    |         |
| PEPPERS            | GL | 3)      | FLOUR WHEAT GEN        |    |         | PUR                 | LB | 6       |
| SHORTENING         |    |         | PUR                    | LB | 1-3/4   | (SALT TABLE         | TB | 6)      |
| COMPOUND           | LB | 2       | (CHICKEN STOCK         | GL | 2)      | (PEPPER BLACK       |    |         |
| BEEF CHUNKS 29 OZ  | CN | 13      | MILK NONFAT DRY        | LB | 7/8     | GROUND              | TB | 2)      |
| POTATOES WHT DEHY  |    |         | (WATER FOR MILK        | QT | 3-3/4)  | EGG MIX DEHY #3 CYL | CN | 1       |
| SL 5 GL            | CO | 3/5     | (SALT TABLE            | TB | 3)      | (WATER              | QT | 1-3/4)  |
| (WATER FOR         |    |         | (PEPPER BLACK          |    |         | (SHORTENING         |    |         |
| POTATOES           | GL | 4)      | GROUND                 | TB | 1)      | COMPOUND            | LB | 2)      |
| (PEPPER BLACK      |    |         | TOPPING                |    |         | SAUCE               |    |         |
| GROUND             | TS | 4)      | BREAD (CRUMBS DRY)     | LB | 2       | (ONIONS DEHY        |    |         |
| (SALT TABLE        | TB | 6)      | MARGARINE              | LB | 1       | CHOPPED #10         | CP | 1-3/4)  |
| SOUP &GB INST BEEF |    |         | CRANBERRY SAUCE        |    |         | PEPPERS GREEN       |    |         |
| #2-1/2             | CN | 1/6     | CRNBRY SCE CND J/S     |    |         | DEHY #2-1/2         | CN | 1-1/4   |
| (RESERVED JUICE &  |    |         | #10                    | CN | 1-1/2   | (WATER FOR          |    |         |
| WATER              | GL | 1)      | BUTTERED GREEN         |    |         | VEGETABLES          | QT | 3)      |
| CATSUP TOMATO #10  | CN | 1/3     | BEANS                  |    |         | SHORTENING          |    |         |
| CATSUP             |    |         | BEANS GREEN DHY        |    |         | COMPOUND            | LB | 1/2     |
| CATSUP TOMATO #10  | CN | 1/2     | CMP #2-1/2             | CN | 2       | (GARLIC             |    |         |
| BREAD              |    |         | (WATER BOILING         | GL | 3-1/2)  | DEHYDRATED          | TS | 1)      |
| BREAD              | LB | 16      | (SALT TABLE            | TB | 5)      | SOUP &GB INST CHKN  | CN | 1/6     |
| MARGARINE          |    |         | (RESERVED LIQUID       | QT | 1)      | #2-1/2              |    |         |
| MARGARINE          | LB | 1       | MARGARINE              | LB | 1       | (WATER & RESERVED   | GL | 1)      |
| PEANUT BUTTER      | LB | 1       | (PEPPER BLACK          |    |         | JUICE               |    |         |
| PEANUT BUTTER      |    |         | GROUND                 | TS | 1)      | (PEPPER BLACK       |    |         |
| #2-1/2             | CN | 3-1/2   | BISCUITS               |    |         | GROUND              | TB | 1)      |
| PEACH JAM          |    |         | BISCUIT MIX #10        | CN | 3-1/2   | TOMATOES CANNED     |    |         |
| JAM PEACH #2-1/2   | CN | 4       | (WATER (VARIABLE       | QT | 4)      | #10                 | CN | 2       |
| COFFEE             |    |         | MARGARINE              |    |         | (WORCESTERSHIRE     |    |         |
| COFFEE ROASTED &   |    |         | MARGARINE              | LB | 1       | SAUCE               | CP | 3/4)    |
| GROUND             | LB | 3-3/4   | PEACHES, CANNED #10    | CN | 4       | MASHED POTATOES     |    |         |
| (WATER BOILING     | GL | 10-1/8) | CHOC BROWNIES          |    |         | (WATER              | QT | 13-1/2) |
| SUGAR GRANULATED   | LB | 4       | W/CHOC ICG             |    |         | MARGARINE           | LB | 1       |
| CREAM SUBSTITUTE   |    |         | CHOCOLATE              |    |         | (SALT TABLE         | TB | 3)      |
| DRY                | HD | 2/5     | BROWNIES (C-4)         |    |         | (PEPPER BLACK       |    |         |
| COCOA              |    |         | BROWNIE MIX            |    |         | GROUND              | TS | 2)      |
| (COCOA BEV POWDER  |    |         | CHOCOLATE #10          | CN | 3       | POTATOES WHT INST   |    |         |
| 1 OZ               | PG | 25      | (WATER                 | QT | 2-1/4)  | GR #10              | CN | 1       |
| (WATER BOILING     | GL | 1-3/4)  | CHOCOLATE              |    |         | MILK NONFAT DRY     | LB | 3/4     |
|                    |    |         | ICING (C-2)            |    |         | BAVARIAN CABBAGE    |    |         |
|                    |    |         | ICING MIX              |    |         | CABBAGE DEHY #2-1/2 | CN | 12      |
|                    |    |         | CHOCOLATE #10          | CN | 1       | (SALT TABLE         | TB | 6)      |
|                    |    |         | (WATER HOT             | CP | 1-1/2)  | (WATER COOL         | GL | 4-1/2)  |
|                    |    |         | COFFEE                 |    |         | (ONIONS DEHY        |    |         |
|                    |    |         | COFFEE ROASTED &       |    |         | CHOPPED             | CP | 1)      |
|                    |    |         | GROUND                 | LB | 1-7/8   | (WATER FOR ONIONS   | CP | 2-1/2)  |
|                    |    |         | WATER BOILING          | GL | 5-1/16) | SHORTENING          |    |         |
|                    |    |         | SUGAR GRANULATED       | LB | 2       | COMPOUND            | LB | 1       |
|                    |    |         | CREAM SUBSTITUTE       |    |         | SUGAR GRANULATED    | LB | 3/4     |
|                    |    |         | DRY                    | HD | 1/5     | (SALT TABLE         | TB | 3       |
|                    |    |         |                        |    |         | (VINEGAR DRY        | CP | 1/2     |

10TH DAY

| BREAKFAST | UI | QNTY | LUNCH              | UI | QNTY   | DINNER             | UI | QNTY    |
|-----------|----|------|--------------------|----|--------|--------------------|----|---------|
|           |    |      | TEA                |    |        | (RESERVED LIQUID   | CP | 3       |
|           |    |      | TEA BLACK IND BAGS | BX | 1/4    | SWEET PICKLES      |    |         |
|           |    |      | (WATER BOILING     | GL | 1-3/4) | PKLS CUC SWT       |    |         |
|           |    |      | ORANGE BEVERAGE    |    |        | WHOLE #10          | CN | 1       |
|           |    |      | BEV BASE           |    |        | BREAD              |    |         |
|           |    |      | ORANGE             | PG | 1      | BREAD              | LB | 16      |
|           |    |      | SUGAR              | LB | 4      | MARGARINE          | LB | 1       |
|           |    |      | (WATER             | GL | 5)     | MARGARINE          |    |         |
|           |    |      |                    |    |        | CHERRY CRUNCH      |    |         |
|           |    |      |                    |    |        | PIE FILLING CHERRY |    |         |
|           |    |      |                    |    |        | #10                | CN | 3       |
|           |    |      |                    |    |        | COOKIE MIX         |    |         |
|           |    |      |                    |    |        | OATMEAL #10        | CN | 1       |
|           |    |      |                    |    |        | MARGARINE          | LB | 1/2     |
|           |    |      |                    |    |        | COFFEE             |    |         |
|           |    |      |                    |    |        | COFFEE ROASTED &   |    |         |
|           |    |      |                    |    |        | GROUND             | LB | 1-7/8   |
|           |    |      |                    |    |        | (WATER BOILING     | GL | 5-1/16) |
|           |    |      |                    |    |        | SUGAR GRANULATED   | LB | 2       |
|           |    |      |                    |    |        | CREAM SUBSTITUTE   |    |         |
|           |    |      |                    |    |        | DRY                | HD | 1/5     |
|           |    |      | TEA                |    |        | TEA BLACK IND BAGS | BX | 1/4     |
|           |    |      |                    |    |        | WATER              | GL | 1-3/4)  |
|           |    |      |                    |    |        | GRAPE BEVERAGE     |    |         |
|           |    |      |                    |    |        | BEV BASE GRAPE     | PG | 1       |
|           |    |      |                    |    |        | SUGAR              |    |         |
|           |    |      |                    |    |        | GRANULATED         | LB | 4       |
|           |    |      |                    |    |        | (WATER             | GL | 5)      |

## C. Recapitulation Of Menu Issues (100 Persons)

| ITEM                               | UNIT SIZE | UNIT OF ISSUE | MEAL | 1    | 2 | 3 | 4 | 5    | 6 | 7 | 8 | 9   | 10 | TOTAL |
|------------------------------------|-----------|---------------|------|------|---|---|---|------|---|---|---|-----|----|-------|
| Apples, dehy                       | No. 10    | can           | L    | 1.50 |   |   |   |      |   |   |   |     |    |       |
| OR                                 |           |               | D    |      |   |   |   | 1.50 |   |   |   |     |    | 3     |
| Pie filling, prepared, fruit,      | No. 10    | can           | L    | 3.50 |   |   |   |      |   |   |   |     |    |       |
| apple, canned                      |           |               | D    |      |   |   |   |      |   |   |   |     |    |       |
| Applesauce, instant                | No. 2-1/2 | can           | L    |      |   |   | 4 | 3.50 |   | 4 |   |     |    | 7     |
| OR                                 |           |               | D    |      |   |   |   |      |   | 2 |   |     |    |       |
| Applesauce, canned                 | No. 10    | can           | L    |      |   |   | 4 |      |   | 4 |   |     |    | 10    |
|                                    |           |               | D    |      |   |   |   |      |   | 2 |   |     |    |       |
| Bacon, precooked, sliced           | No. 10    | can           | B    |      | 1 | 1 |   |      |   |   |   |     |    | 10    |
| Beans, green, canned               | No. 10    | can           | L    | .60  |   |   |   |      |   |   | 1 | .50 |    | 4.10  |
| AND                                |           |               | D    |      |   | 2 |   |      |   |   |   |     |    | 2     |
| Carrots, canned                    | No. 10    | can           | D    |      |   | 1 |   |      |   |   |   |     |    | 1     |
| AND                                |           |               |      |      |   |   |   |      |   |   |   |     |    |       |
| Corn, canned, whole grain          | No. 10    | can           | D    |      |   | 1 |   |      |   |   |   |     |    | 1     |
| OR                                 |           |               |      |      |   |   |   |      |   |   |   |     |    |       |
| Vegetables, mixed dehy, compressed | No. 2-1/2 | can           | D    |      |   | 3 |   |      |   |   |   |     |    | 3     |
| Beans, green, dehy compressed      | No. 2-1/2 | can           | L    |      |   |   | 2 |      |   |   |   |     | 2  |       |
| OR                                 |           |               | D    |      | 2 |   |   |      | 2 |   | 2 |     |    |       |
| Beans, green, canned               | No. 10    | can           | L    |      | 4 |   | 4 |      |   |   |   |     | 4  | 10    |
|                                    |           |               | D    |      |   |   |   | 4    |   |   |   | 4   |    | 20    |

| ITEM  | UNIT<br>SIZE   | UNIT<br>OF<br>ISSUE | MEAL | 1    | 2  | 3  | 4    | 5  | 6    | 7    | 8  | 9    | 10 | TOTAL |
|---|----------------|---------------------|------|------|----|----|------|----|------|------|----|------|----|-------|
| Beans, lima, canned<br>AND                  | No. 10         | can                 | D    |      |    |    |      |    |      | 2    |    |      |    | 2     |
| Corn, canned, whole<br>grain                | No. 10         | can                 | D    |      |    |    |      |    |      | 2    |    |      |    | 2     |
| OR  |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Vegetables, mixed,<br>dehy, compressed      | No. 2-1/2      | can                 | D    |      |    |    |      |    |      | 3    |    |      |    | 3     |
| Beans, white,<br>canned, in tomato<br>sauce | No. 10         | can                 | L    | 5    |    |    |      |    |      |      |    |      |    | 5     |
| w/pork                                      |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Beef chunks,<br>w/juices, canned            | No. 29-oz      | can                 | B    |      |    |    |      |    | 13   |      |    |      | 13 |       |
|   |                |                     | L    |      |    |    |      |    |      | 16   |    |      |    |       |
|   |                |                     | D    | 20   |    |    |      |    |      |      |    |      |    | 62    |
| Beef, diced,<br>dehy, uncooked              | No. 10         | can                 | D    |      |    |    | 8    |    |      |      |    |      |    | 8     |
| OR  |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Beef chunks,<br>w/juices, canned            | 29-oz          | can                 | D    |      |    |    | 16   |    |      |      |    |      |    | 16    |
| Beef patties, dehy                          | No. 10         | can                 | B    | 5    |    |    | 5    |    |      |      |    |      |    |       |
| OR  |                |                     | L    |      |    | 7  |      | 7  |      |      |    | 7    |    | 31    |
| Hamburgers w/o<br>gravy, canned             | 12 oz          | can                 | B    | 29   |    |    | 29   |    |      |      |    |      |    |       |
| Beefsteak, dehy<br>uncooked                 | No. 10         | can                 | L    |      | 40 |    |      | 40 |      |      |    | 40   |    | 178   |
| OR  |                |                     |      |      |    |    |      |    |      |      |    |      |    | 9     |
| Beef chunks,<br>w/juices, canned            | 29-oz          | can                 | L    |      |    |    |      |    |      |      | 20 |      |    | 20    |
| Beverage base,<br>powder, cherry            | 5-gal<br>yield | pg                  | L    | 1    |    | 1  |      |    |      |      |    |      |    |       |
|   |                |                     | D    |      |    |    |      | 1  |      | 1    |    |      |    | 4     |
| Beverage base,<br>powder, fruit<br>punch    | 5-gal<br>yield | pg                  | L    |      | 1  |    |      | 1  |      | 1    |    |      |    | 4     |
| Beverage base,<br>powder, grape             | 5-gal<br>yield | pg                  | L    |      | 1  |    |      |    |      |      |    | 1    |    | 4     |
|   |                |                     | D    |      |    |    | 1    |    |      |      | 1  |      | 1  | 4     |
| Beverage base,<br>powder, lemonade          | 5-gal<br>yield | pg                  | L    |      |    |    | 1    |    |      |      |    | 1    |    | 4     |
|   |                |                     | D    | 1    |    |    |      |    | 1    |      |    |      |    | 4     |
| Beverage base<br>powder, orange             | 5-gal<br>yield | pg                  | L    |      |    |    |      |    | 1    |      | 1  |      | 1  | 4     |
|   |                |                     | D    |      |    | 1  |      |    |      |      |    |      |    | 4     |
| Biscuit mix                                 | No. 10         | can                 | B    |      |    |    |      |    |      | 1.50 |    |      |    |       |
|   |                |                     | L    |      |    |    |      |    |      |      |    | 3.50 |    |       |
|   |                |                     | D    | 3.50 |    |    | 3.50 |    |      |      |    |      |    | 12    |
| Bread                                       | lb             | lb                  | B    | 16   | 16 | 16 | 16   | 16 | 16   |      | 32 | 16   | 16 |       |
|   |                |                     | L    | 32   | 16 |    | 16   | 16 | 16   | 16   | 17 | 16   | 2  |       |
|   |                |                     | D    |      | 16 | 16 |      | 16 | 16   | 16   |    | 16   | 16 | 419   |
| <i>Bread Ingredients:</i>                   |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Flour, wheat,<br>bread flour                | 50-lb<br>bag   | lb                  |      | 135  |    |    |      |    | 137  |      |    |      |    | 272   |
| OR  |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Flour, wheat,<br>bread flour                | 10-lb<br>bag   | lb                  |      | 135  |    |    |      |    | 137  |      |    |      |    | 272   |
| Milk, non-fat, dry,<br>bread baking         | 25-lb          | can                 |      | .22  |    |    |      |    | .22  |      |    |      |    | .44   |
| Salt, table                                 | 5-lb<br>bag    | lb                  |      | 3.39 |    |    |      |    | 3.44 |      |    |      |    | 6.83  |
| Shortening<br>compound                      | 3-lb           | can                 |      | 2.73 |    |    |      |    | 2.77 |      |    |      |    | 5.50  |
| OR  |                |                     |      |      |    |    |      |    |      |      |    |      |    |       |
| Shortening<br>compound                      | 5-gal          | can                 |      | .25  |    |    |      |    | .25  |      |    |      |    | .50   |

| ITEM   | UNIT<br>SIZE | UNIT<br>OF<br>ISSUE | MEAL   | 1    | 2    | 3    | 4    | 5   | 6    | 7    | 8  | 9    | 10   | TOTAL |
|--|--------------|---------------------|--------|------|------|------|------|-----|------|------|----|------|------|-------|
| Sugar, refined,<br>granulated                | 10-lb        | bag                 |        | .68  |      |      |      |     | .69  |      |    |      |      | 1.37  |
| Yeast, baker's,<br>active dry                | 2-lb         | bag                 |        | .66  |      |      |      |     | .66  |      |    |      |      | 1.32  |
| Brownie mix,<br>butterscotch                 | No. 10       | can                 | L      |      |      |      | 3    |     |      |      |    |      |      | 3     |
| Brownie mix,<br>chocolate                    | No. 10       | can                 | L      |      |      |      |      |     |      | 3    |    |      | 3    | 6     |
| Cabbage, dehy,<br>uncooked, diced            | No. 2-1/2    | can                 | L      |      |      |      |      | 6   |      | 6    |    |      |      |       |
| OR   |              |                     | D      |      | 6    |      |      |     |      |      |    |      | 12   | 30    |
| Cabbage, dehy<br>uncooked<br>compressed      | No. 2-1/2    | can                 | L      |      |      |      |      | 3   |      |      | 3  |      |      |       |
| Cake mix,<br>devils' food                    | No. 10       | can                 | D<br>L |      | 3    |      |      |     |      |      |    | 1    | 3    | 12    |
| Cake mix, yellow                             | No. 10       | can                 | D<br>L |      |      |      |      |     | 2    |      | 1  |      |      | 3     |
| Carrots, canned                              | No. 10       | can                 | L      |      |      |      |      |     | 1    |      |    | .20  |      | 3     |
| Carrots, dehy,<br>shredded,<br>compressed    | No. 2-1/2    | can                 | D<br>L |      |      |      | 1    | 2   | 1    |      |    |      |      | 5.20  |
| Catsup                                       | No. 10       | can                 | L      |      |      |      |      |     |      | .50  |    |      |      | .50   |
|  |              |                     | B      |      |      |      |      |     | .33  |      |    |      | .33  |       |
|  |              |                     | L      | .20  |      |      |      |     |      | 1.75 |    |      |      | 2.61  |
|  |              |                     | D      |      |      |      |      |     |      |      |    |      |      |       |
| Cereal, rolled oats                          | 20-oz        | can                 | B      | 5.00 |      |      | 5.00 |     |      | 5.00 |    | 5.00 |      | 20    |
| Cheese, cottage,<br>dehy                     | No. 10       | can                 | L      |      |      |      |      |     |      |      |    | 2    |      | 4     |
| Cheese, American,<br>processed, dehy         | No. 10       | can                 | B      |      | .75  |      |      |     | .75  |      |    |      |      |       |
|  |              |                     | L      |      |      | .63  | .25  | .75 |      |      |    |      |      |       |
| Chicken, dehy,<br>cooked, diced              | No. 10       | can                 | D<br>L |      |      | .25  |      |     | .40  |      |    | 1    |      | 4.78  |
| OR   |              |                     | D      |      | 3.60 |      |      |     |      |      |    |      | 3.60 |       |
| Chicken, canned,<br>boned                    | 29-oz        | can                 | L      |      |      |      |      |     |      |      |    |      | 10   | 7.20  |
|  |              |                     | D      |      | 10   |      |      |     |      |      |    |      |      |       |
| Chicken, dehy,<br>cooked, diced              | No. 10       | can                 | L      |      |      |      |      |     | 3.60 |      |    |      |      | 20    |
| OR   |              |                     |        |      |      |      |      |     |      |      |    |      |      | 3.60  |
| Chicken, canned,<br>boned                    | 29-oz        | can                 | L      |      |      |      |      |     | 10   |      |    |      |      | 10    |
| AND  |              |                     |        |      |      |      |      |     |      |      |    |      |      |       |
| Biscuit mix                                  | No. 10       | can                 | L      |      |      |      |      |     | 2    |      |    |      |      | 2     |
| Chili con carne,<br>dehy, w/beans,<br>cooked | No. 10       | can                 | L      |      |      | 4.75 |      | 2   |      |      |    |      |      | 6.75  |
| OR   |              |                     |        |      |      |      |      |     |      |      |    |      |      |       |
| Chili con carne,<br>canned, w/o beans        | 6-3/4 lb     | can                 | L      |      |      | 4    |      | 2   |      |      |    |      |      | 6     |
| Chili con carne,<br>dehy, w/beans,<br>cooked | No. 10       | can                 | D      |      |      |      |      |     |      |      | 8  |      |      | 8     |
| OR   |              |                     |        |      |      |      |      |     |      |      |    |      |      |       |
| Chili con carne,<br>canned, w/o beans        | 6-3/4 lb     | can                 | D      |      |      |      |      |     |      |      | 4  |      |      | 4     |
| AND  |              |                     |        |      |      |      |      |     |      |      |    |      |      |       |
| Beans, kidney,<br>canned                     | No. 10       | can                 | D      |      |      |      |      |     |      |      | 3  |      |      | 3     |
| Cocoa beverage<br>powder                     | 1-oz         | pg                  | B      | 25   | 25   | 25   | 25   | 25  | 25   | 25   | 25 | 25   | 25   | 250   |

| ITEM   | UNIT<br>SIZE     | UNIT<br>OF<br>ISSUE | MEAL | 1    | 2    | 3    | 4    | 5    | 6    | 7    | 8     | 9    | 10   | TOTAL |
|--|------------------|---------------------|------|------|------|------|------|------|------|------|-------|------|------|-------|
| Coffee, roasted                                    | lb               | lb                  | B    | 3.75 | 3.75 | 3.75 | 3.75 | 3.75 | 3.75 | 3.75 | 3.75  | 3.75 | 3.75 | 75.10 |
|  |                  |                     | L    | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88  | 1.88 | 1.88 |       |
|  |                  |                     | D    | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88 | 1.88  | 1.88 | 1.88 |       |
| OR   |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| Coffee, instant,<br>freeze dried                   | 8-oz             | pg                  | B    | 1.50 | 1.50 | 1.50 | 1.50 | 1.50 | 1.50 | 1.50 | 1.50  | 1.50 | 1.50 | 30    |
|  |                  |                     | L    | .75  | .75  | .75  | .75  | .75  | .75  | .75  | .75   | .75  | .75  |       |
|  |                  |                     | D    | .75  | .75  | .75  | .75  | .75  | .75  | .75  | .75   | .75  | .75  |       |
| Cookie mix,<br>chocolate                           | No. 10           | can                 | L    |      |      |      |      | 2    |      |      |       |      |      | 4     |
|  |                  |                     | D    |      |      |      |      |      |      |      | 2     |      |      |       |
| Cookie mix,<br>oatmeal                             | No. 10           | can                 | B    |      |      |      |      |      |      | .67  |       |      |      | 9.17  |
|  |                  |                     | L    | 1    | 2.25 |      | 1    | 1    |      | 2.25 |       |      | 1    |       |
|  |                  |                     | D    |      |      |      |      |      |      |      |       |      |      |       |
| Cookie mix,<br>sugar                               | No. 10           | can                 | L    |      |      | 2    |      |      |      |      |       |      |      | 5.67  |
|  |                  |                     | D    | 1.67 |      |      |      |      |      |      |       | 2    |      |       |
| Corn bread mix                                     | No. 10           | can                 | L    |      |      | 3    |      |      |      |      |       |      |      | 7     |
|  |                  |                     | D    |      |      |      |      |      |      |      | 3     | 1    |      |       |
| Corn, canned,<br>whole grain                       | No. 10           | can                 | L    |      | 4    |      |      |      | 4    |      |       | 4    |      | 16.25 |
|  |                  |                     | D    |      |      | 1    | 1.25 |      |      | 2    |       |      |      |       |
|  |                  |                     | L    | 5    | 5    |      | 5    | 5    |      | 5    |       |      |      |       |
| Crackers, soda,<br>salted                          | 1 or 2 lb<br>box | lb                  | L    |      |      |      |      |      |      |      |       |      |      | 50    |
|  |                  |                     | D    |      |      | 5    |      |      | 5    |      | 5     | 5    | 5    |       |
| Cranberry sauce,<br>canned, jellied or<br>strained | No. 10           | can                 | L    |      |      |      |      |      | 1.50 |      |       |      | 1.50 | 5     |
|  |                  |                     | D    |      |      |      | 2    |      |      |      |       |      |      |       |
| Dessert powder,<br>pudding, instant,<br>chocolate  | No. 10           | can                 | L    |      | 1.33 |      |      |      |      |      |       |      |      | 1.33  |
|  |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| Dessert powder,<br>pudding, instant,<br>vanilla    | No. 10           | can                 | L    |      |      | 1    |      | 1.25 |      |      |       |      |      | 2.25  |
|  |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| Egg mix, dehy                                      | No. 3 cyl        | can                 | B    | 7    |      |      |      | 7    | 7    | 7.33 | 3     | 7    |      | 40.66 |
|  |                  |                     | L    |      |      |      |      |      | .33  |      |       |      |      |       |
|  |                  |                     | D    |      |      |      |      |      |      | 1    |       |      | 1    |       |
| Fish squares, dehy,<br>uncooked                    | No. 10           | can                 | D    |      |      |      |      |      |      |      |       | 8    |      | 8     |
|  |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| OR   |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| Tuna, canned                                       | 66.5 oz          | can                 | D    |      |      |      |      |      |      |      |       | 5    |      | 5     |
|  |                  |                     | B    | 3.25 | 1.2  |      | 3.25 |      | 1.2  |      |       |      |      |       |
| Flour, wheat, general<br>purpose                   | 50-lb bag        | lb                  | L    |      |      |      | 1.13 |      | 4.25 | .50  | 13.50 | 1.38 | 1.75 | 60.16 |
|  |                  |                     | D    | 1.50 | .50  | 1.50 | 1.50 | .50  | 9    | 7    |       | 1.25 | 6    |       |
|  |                  |                     | B    | 3.25 | 1.2  |      | 3.25 |      | 1.2  |      |       |      |      |       |
| OR   |                  |                     |      |      |      |      |      |      |      |      |       |      |      |       |
| Flour, wheat, general<br>purpose                   | 10-lb bag        | lb                  | L    |      |      |      | 1.13 |      | 4.25 | .50  | 13.50 | 1.38 | 1.75 | 60.16 |
|  |                  |                     | D    | 1.50 | .50  | 1.50 | 1.50 | .50  | 9    | 7    |       | 1.25 | 6    |       |
|  |                  |                     | L    |      |      | 2    |      |      |      |      |       |      |      | 6     |
| Fruit cocktail,<br>canned                          | No. 10           | can                 | L    |      |      |      |      |      |      |      |       |      |      |       |
|  |                  |                     | D    |      |      |      |      |      |      |      |       | 4    |      | 50    |
|  |                  |                     | B    | 25   |      |      |      |      |      |      | 25    |      |      |       |
| Grapefruit, canned                                 | No. 303          | can                 | B    |      |      |      |      | 3    |      |      |       |      |      | 23    |
| Ham, chunks,<br>w/juices, canned                   | 29-oz            | can                 | B    |      |      |      |      |      |      |      |       |      |      |       |
|  |                  |                     | D    |      |      | 11   |      |      | 9    |      |       |      |      | 16    |
|  |                  |                     | B    |      |      | 4    |      | 4    |      |      |       |      |      |       |
| Hominy grits                                       | 24-oz            | co                  | B    |      |      |      |      |      |      |      | 4     |      | 4    | 6     |
| <sup>1</sup> Ice Cream mix,<br>dehy, vanilla       | No. 10           | can                 | L    |      |      |      | 2    |      |      | 2    |       |      | 2    |       |
| Icing mix, chocolate                               | No. 10           | can                 | L    |      |      |      |      |      | 1    | 1    |       | 1    | 1    | 4     |
| Icing mix, vanilla                                 | No. 10           | can                 | D    |      |      | 1    |      |      |      |      |       |      |      |       |

| ITEM   | UNIT<br>SIZE  | UNIT<br>OF<br>ISSUE | MEAL | 1    | 2    | 3    | 4    | 5    | 6    | 7    | 8    | 9    | 10   | TOTAL         |
|--|---------------|---------------------|------|------|------|------|------|------|------|------|------|------|------|---------------|
| Jam, peach   | No. 2-1/2     | can                 | B    |      |      |      | 4    |      |      |      |      |      | 4    |               |
| Jam, strawberry                                    | No. 2-1/2     | can                 | D    | 4    | 4    |      |      |      | 4    |      |      | 4    |      | 12            |
| Jelly, blackberry                                  | No. 2-1/2     | can                 | B    |      |      |      | 4    |      |      |      |      |      |      | 16            |
| Jelly, grape                                       | No. 2-1/2     | can                 | B    | 4    |      |      |      |      |      |      | 4    |      |      | 8             |
| Juice, grapefruit,<br>instant                      | 15-1/2 oz     | can                 | B    | 4    |      | 2    |      | 4    | 2    | 4    |      | 2    |      | 12            |
| OR   |               |                     |      |      |      |      |      |      |      |      |      |      |      | 6             |
| Juice, grapefruit,<br>canned                       | No. 3 cyl     | can                 | B    |      |      | 6    |      |      | 6    |      |      | 6    |      | 18            |
| Juice, orange,<br>instant                          | No. 2-1/2     | can                 | B    |      | 5    | 3    | 5    |      | 3    | 5    |      | 3    | 5    | 29            |
| OR   |               |                     |      |      |      |      |      |      |      |      |      |      |      |               |
| Juice, orange,<br>canned                           | No. 3 cyl     | can                 | B    |      | 12   | 6    | 12   |      | 6    | 12   |      | 6    | 12   | 66            |
| Juice, tomato,<br>canned, concentrated<br>(3+1)    | 36-oz         | can                 | B    |      |      |      |      | 5    |      |      |      |      |      | 5             |
| Luncheon meat, canned                              | 6-lb          | can                 | B    |      |      |      |      |      |      | 4    |      |      |      |               |
| Macaroni   | 10-lb box     | lb                  | L    | 4    |      |      | 4    |      |      |      |      |      |      | 12            |
| Margarine  | No. 10<br>can | lb                  | D    |      |      | 8    |      |      | 4.50 |      |      | 8    |      | 20.50         |
|  |               |                     | B    | 1    | 1    | 1    | 1    | 1    | 1    | 1.50 | 1    | 1    | 1    |               |
|  |               |                     | L    | .50  | 2    | 2    | 3    | 1    | 5    | 2.50 | 3    | 3    | 4.50 | 65.75         |
|  |               |                     | D    | 3    | 2.25 | 5    | 2.50 | 2.75 | 2    | 3    | 2.25 | 3.50 | 2.50 | (10.52<br>cn) |
| Milk, non-fat, dry,<br>general purpose             | No. 10        | can                 | B    | 6.88 |      |      | 6.88 |      |      | 3    |      | 3    |      |               |
|  |               |                     | L    |      | 2.50 | 1.88 | 1.75 | 2.50 | 1.25 |      | .75  | .75  | .88  |               |
| Mustard, prepared                                  | No. 2-1/2     | can                 | D    | .75  |      | 2.50 | .75  |      |      | 2.50 |      | 2    | .75  | 41.27         |
| Pancake mix  | No. 10        | can                 | L    | 4.58 | 2    |      | .06  |      |      | .88  |      |      |      | 7.52          |
| Peaches, canned,<br>quarters or slices             | No. 10        | can                 | B    |      |      | 4    |      |      |      |      |      |      |      | 4             |
| OR   |               |                     | L    |      |      | 2    |      |      |      |      | 4    |      | 4    | 10            |
| Pie Filling, pre-<br>pared, fruit, peach           | No. 10        | can                 | L    |      |      |      |      |      |      |      | 4    |      |      | 4             |
| Peanut butter, canned                              | No. 2-1/2     | can                 | B    | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 | 3.50 |               |
| Pears, canned, halves                              | No. 10        | can                 | D    | 1.25 |      |      |      |      |      |      |      |      |      | 36.25         |
| Peas, canned                                       | No. 10        | can                 | D    | 4    |      | 4    |      |      |      | 4    | 4    |      |      | 8             |
| OR   |               |                     | L    |      |      |      |      |      |      |      |      | .20  |      |               |
| Peas, dehy, cooked,<br>compressed                  | No. 2-1/2     | can                 | D    | 4    |      | 4    | 2    | 2    |      | 4    |      | 4    |      | 20.20         |
|  |               |                     | L    |      |      |      |      |      |      | 4    |      | .20  |      |               |
| Peppers, green, dehy,<br>sweet, diced,<br>uncooked | No. 2-1/2     | can                 | B    | 4    |      |      | 2    | 2    | .75  | 3.75 |      | 4    |      | 20.20         |
|  |               |                     | L    |      |      |      |      | 1    |      |      |      |      |      |               |
| Pickles, cucumber,<br>dill, whole                  | No. 10        | can                 | D    |      | 3    |      | .50  | 2    | 1    |      |      |      | 1.25 | 17.67         |
| Pie filling, pre-<br>pared, fruit, cherry          | No. 10        | can                 | L    | 1    | 1    |      | 1    |      |      |      | 1    |      | 1    | 5             |
| Pineapple, canned,<br>crushed                      | No. 10        | can                 | D    |      |      |      |      | 4    |      |      |      |      | 3    | 7             |
| Pineapple, canned,<br>slices                       | No. 10        | can                 | L    |      |      |      | 2    |      |      |      |      |      |      | 2             |
|  |               |                     | L    |      |      |      |      |      |      |      |      | 2    |      |               |
| Pork, chops, dehy,<br>uncooked                     | No. 10        | can                 | D    |      | 4    |      |      |      |      | 4    |      |      | 10   | 10            |
| OR   |               |                     | D    |      |      |      |      |      | 10   |      |      |      | 10   | 20            |

| ITEM   | UNIT<br>SIZE   | UNIT<br>OF<br>ISSUE | MEAL | 1     | 2    | 3    | 4    | 5    | 6     | 7     | 8    | 9    | 10   | TOTAL  |
|--|----------------|---------------------|------|-------|------|------|------|------|-------|-------|------|------|------|--------|
| Ham chunks,<br>w/juices, canned                      | 29-oz          | can                 | D    |       |      |      |      |      |       | 20    |      |      | 20   | 40     |
| Potatoes, white,<br>dehy, uncooked,<br>slices        | 5-gal          | co                  | B    |       |      |      |      |      | .60   |       |      |      | .60  |        |
| OR   |                |                     | L    |       | 1    |      | .75  | 1    | .17   |       |      |      |      | 4.52   |
| Potatoes, white,<br>dehy, uncooked,<br>diced         | No. 10         | can                 | D    |       |      | .40  |      |      | 2.25  |       |      |      | 2.25 |        |
|  |                |                     | B    |       |      |      |      |      |       |       |      |      |      |        |
|  |                |                     | L    |       | 3.50 |      | 2.50 | 3.50 | .75   |       |      |      |      | 16.50  |
|  |                |                     | D    |       |      | 1.75 |      |      |       |       |      |      |      |        |
| Potatoes, white,<br>instant, granules                | No. 10         | can                 | L    |       |      |      |      |      | 1     |       | 1    | 1    |      |        |
|  |                |                     | D    | 1     |      |      | 1    |      |       | 1     |      |      | 1    | 7      |
|  |                |                     | D    |       |      |      |      |      |       | .33   |      |      |      | .33    |
| Raisins  | No. 10         | can                 | L    |       |      |      |      |      |       |       |      |      | 6    |        |
| Rice, parboiled                                      | 10-lb bag      | lb                  | D    |       | 9    |      |      | 9    |       |       | 9    |      |      | 33     |
|  |                |                     | B    |       | 1.2  |      |      | 1.06 | 3.2   | 2.06  | 1.50 |      | 2    |        |
| Shortening compound,<br>general purpose              | 3-lb can       | lb                  | D    |       | 4.5  | 1    |      | 2.88 | .50   |       | 6.75 | 1.12 |      |        |
| OR   |                |                     | L    | 1.50  | .75  |      | 1.50 | .75  | 6.25  | 3.50  | .25  | 2    | 4    | 48.27  |
| Shortening compound,<br>general purpose              | 5-gal can      | lb                  | D    | 15.14 |      |      |      |      | 33.13 |       |      |      |      | 48.27  |
| Shrimp, dehy   | No. 10         | can                 | D    |       |      |      |      | 4    |       |       |      |      |      | 4      |
| Soup, dehy, beef<br>flavored, w/noodles              | No. 2-1/2      | can                 | L    |       |      |      |      |      |       | 4     |      |      |      |        |
|  |                |                     | D    |       |      | 4    |      |      |       |       |      |      |      | 8      |
| Soup, dehy, chicken<br>flavored, w/noodles           | No. 2-1/2      | can                 | L    | 4     |      |      |      | 4    |       |       |      |      |      |        |
|  |                |                     | D    |       |      |      |      |      |       |       | 4    |      |      | 12     |
| Soup, dehy, onion                                    | No. 2-1/2      | can                 | D    |       |      |      |      |      | 2     |       |      |      | 2    | 4      |
| Soup, dehy, tomato-<br>vegetable, w/noodles          | No. 2-1/2      | can                 | L    |       | 4    |      | 4    |      |       |       |      |      |      |        |
|  |                |                     | D    |       |      |      |      |      |       |       |      | 4    |      | 12     |
| Soup and gravy base,<br>instant, beef<br>flavored    | No. 2-1/2      | can                 | B    | .25   |      |      | .25  |      | .16   |       |      |      | .16  |        |
|  |                |                     | L    |       | .33  |      |      |      |       |       | .33  | .50  |      |        |
|  |                |                     | D    | .33   |      |      | .33  |      |       |       |      |      |      | 2.64   |
| Soup and gravy base,<br>instant, chicken<br>flavored | No. 2-1/2      | can                 | L    |       |      |      |      |      | .50   |       |      |      | .50  |        |
|  |                |                     | D    |       |      |      |      |      |       |       |      |      | .17  | 1.17   |
| Sugar, refined,<br>granulated                        | 10-lb bag      | lb                  | B    | 4     | 4    | 4    | 4    | 4    | 4     | 5.50  | 4.50 | 4    | 4    |        |
|  |                |                     | L    | 8.75  | 6    | 6    | 6.74 | 7.88 | 6     | 10.87 | 7    | 6    | 6    |        |
|  |                |                     | D    | 6     | 8    | 6    | 8.38 | 9    | 6.63  | 6     | 6    | 6    | 6.75 | 182.01 |
| Syrup, imitation<br>maple                            | No. 10         | can                 | B    |       |      | 1.50 |      |      |       |       | 1.50 |      |      |        |
|  |                |                     | L    | .25   |      |      |      |      |       |       |      |      |      | 3.25   |
| OR   |                |                     |      |       |      |      |      |      |       |       |      |      |      |        |
| Syrup, imitation<br>maple                            | No. 2-1/2      | can                 | B    |       |      | 5    |      |      |       |       | 5    |      |      |        |
|  |                |                     | L    | 1     |      |      |      |      |       |       |      |      |      | 11     |
| Tea, black,<br>individual bags                       | 100-bag<br>box | box                 | L    | .25   | .25  | .25  | .25  | .25  | .25   | .25   | .25  | .25  | .25  |        |
|  |                |                     | D    | .25   | .25  | .25  | .25  | .25  | .25   | .25   | .25  | .25  | .25  | 5      |
| OR   |                |                     |      |       |      |      |      |      |       |       |      |      |      |        |
| Tea, instant   | 3/4-oz         | pg                  | L    | .84   | .84  | .84  | .84  | .84  | .84   | .84   | .84  | .84  | .84  |        |
|  |                |                     | D    | .84   | .84  | .84  | .84  | .84  | .84   | .84   | .84  | .84  | .84  | 16.80  |
|  |                |                     | L    |       |      | 2    |      |      |       |       | 4    |      |      |        |
| Tomatoes, canned                                     | No. 10         | can                 | D    |       | 4    |      |      | 4    | 3     |       |      |      | 2    | 19     |
| ACCESSORY FOODS<br>AND CONDIMENTS                    |                |                     |      |       |      |      |      |      |       |       |      |      |      |        |
| Baking powder  | 1-lb           | can                 |      |       |      |      |      |      | .20   |       |      |      |      | .20    |
| Catsup, tomato                                       | No. 10         | can                 |      | 2     |      |      |      |      | 2.50  |       |      |      |      | 4.50   |
| Cinnamon, ground                                     | 3-4 oz         | can                 |      | .42   |      |      |      |      | .08   |       |      |      |      | .50    |



| ITEM  | UNIT<br>SIZE                | UNIT<br>OF<br>ISSUE | MEAL | 1    | 2   | 3   | 4   | 5   | 6    | 7   | 8   | 9   | 10  | TOTAL |
|---|-----------------------------|---------------------|------|------|-----|-----|-----|-----|------|-----|-----|-----|-----|-------|
| Creamer, nondairy,<br>dry                         | 100-3gm<br>50-100<br>pgs/bx | hd                  |      | 4    |     |     |     |     | 4    |     |     |     |     | 8     |
| Garlic, dehy                                      | 12-oz                       | jar                 |      | .25  |     |     |     |     | .25  |     |     |     |     | .50   |
| Hot sauce   | 6-oz                        | bt                  |      | 5    |     |     |     |     | 5    |     |     |     |     | 10    |
| Onions, dehy, chopped<br>OR                       | No. 10                      | can                 |      | 2.50 |     |     |     |     | 1.50 |     |     |     |     | 4     |
| Onions, dehy,<br>compressed                       | No. 2-1/2                   | can                 |      | 5    |     |     |     |     | 3    |     |     |     |     | 8     |
| Pepper, black, ground                             | 1-lb can                    | can                 |      | .50  |     |     |     |     | .50  |     |     |     |     | 1     |
| Salt, table                                       | 5-lb bag                    | lb                  |      | 8    |     |     |     |     | 8    |     |     |     |     | 16    |
| Starch,<br>pregelatinized                         | No. 10                      | can                 |      | .25  |     |     |     |     | .25  |     |     |     |     | .50   |
| Vinegar, dry,<br>synthetic                        | 4-oz                        | pg                  |      | 4.50 |     |     |     |     | 1.50 |     |     |     |     | 6     |
| Worcestershire<br>sauce                           | 5,6, or<br>10 fl oz         | bt                  |      | 1.25 |     |     |     |     | .75  |     |     |     |     | 2     |
| BETWEEN MEAL<br>SUPPLEMENTS                       |                             |                     |      |      |     |     |     |     |      |     |     |     |     |       |
| Soup and gravy base,<br>instant, beef<br>flavored | 200-7 gm<br>pg to bx        | bx                  | .25  | .25  | .25 | .25 | .25 | .25 | .25  | .25 | .25 | .25 | .25 | 2.50  |

<sup>1</sup> Dessert for three meals (Lunch) in the 10-Day Menu includes ice cream as a special Marine Corps requirement. Where facilities and local operating conditions do not permit preparation of ice cream, the brownies provided in the menus may be served alone, or with fruit.

## SECTION IV

### RECIPES AND RELATED DATA

The recipes included in this section have been carefully tested by the Armed Forces in cooperation with specialists at the US Army Natick Research and Development Center. Particular attention was given to field cooking equipment and conditions as well as to palatability of finished products. Careful application of recipes will contribute immeasurably to the palatability of meals, reduction in plate waste, and preparation of food in quantities actually required. In addition to the recipes which are referenced on the daily menus and indicated in this section by an asterisk (\*), supplementary recipes are included which will assist in varying the basic menu.

#### A. Beverages

| INGREDIENTS   | WEIGHTS    | MEASURES                                       | METHOD  |
|---|------------|--|---|
| <b>A-1</b> <span style="float: right;"><b>BEVERAGE, FRUIT FLAVORED*</b></span><br><span style="float: right;">CHERRY, FRUIT PUNCH, GRAPE, LEMONADE, ORANGE</span> |            |  |   |
| YIELD: 10 gal-100 portions  |            | SIZE OF SERVING: 12 ounces                     |   |
| Beverage base powder (5 gal yield pg)<br>Sugar, granulated<br>Water   | 8 lb       | 2 pg<br>4 1/2 qt<br>10 gal                     | 1. Mix beverage base powder with sugar and dissolve the mixture in water.   |
| <b>A-2</b> <span style="float: right;"><b>COFFEE*</b></span>  |            |  |   |
| YIELD: 9 3/8 gal-100 portions   |            | SIZE OF SERVING: 12 ounces                     |   |
| Coffee, roasted and ground  | 3 lb 12 oz | 4 qt plus<br>2 3/4 cups                        | 1. Place coffee in cloth bag large enough to permit full circulation of water and expansion of coffee.<br>2. Tie bag with a cord of sufficient length to fasten to handle of the container.   |
| Water, boiling  |            | 10 1/8 gal                                     | 3. Pour FRESHLY drawn water into a cook pot; heat to boiling point.<br>4. Place coffee bag in boiling water.<br>5. Tie cord to handle of kettle.<br>6. Reduce heat to keep water below the boiling point.<br>NEVER BOIL COFFEE.<br>7. Submerge the bag with a stick or paddle. Push bag up and down to force water through the grounds.<br>8. Cover kettle; brew 12 to 15 minutes.<br>9. Lift bag; drain thoroughly in kettle; remove entirely.<br>10. Serve at once. |
| <b>A-3</b> <span style="float: right;"><b>COFFEE (Instant)</b></span>   |            |  |   |
| YIELD: 9 1/2 gal-100 portions   |            | SIZE OF SERVING: 12 ounces                     |   |
| Coffee, instant, freeze dried<br>Water, boiling   | 12 oz      | 5 1/4 cups (1 1/2 8-oz pg)<br>9 gal 1 1/2 qt   | 1. Add coffee to water. Stir until dissolved.<br>2. Keep hot. DO NOT BOIL   |
| <b>A-4</b> <span style="float: right;"><b>TEA (Instant)</b></span>  |            |  |   |
| YIELD: 4 3/4 gal-50 portions  |            | SIZE OF SERVING: 12 ounces                     |   |
| Tea, instant  | 1 1/5 oz.  | 1 2/3 cups<br>1 2/3<br>3/4-oz pg)<br>4 3/4 gal | 1. Add tea to hot water. Stir until dissolved.<br>2. Keep hot, but DO NOT BOIL.   |
| Water, hot  |            |  |   |

**B. Breads and Batters**

| B-1 FIELD GARRISON BREAD*                                     |         |             |
|---|---------|-------------|
| YIELD: 100 pounds baked bread (Allows 13% total weight loss.) |         |             |
| INGREDIENTS   | PERCENT | WEIGHTS     |
| Flour, wheat, bread (hard)                                    | 100     | 65 lb       |
| Water (variable)  | 58-60   | 37 lb 11 oz |
| Yeast, active, dry  | 1       | 10 oz       |
| Salt  | 2.5     | 1 lb 10 oz  |
| Sugar, Granulated   | 5       | 3 lb 15 oz  |
| Shortening  | 6       | 3 lb 15 oz  |
| Milk, nonfat, dry (bread baking style A)                      | 4       | 2 lb 10 oz  |

**METHOD:***a. Mixing with Field Dough Mixer.*

1. Mix active yeast and ingredient water (105° to 110°F) in the proportion of one part yeast to seven parts of water by weight. Allow yeast and water to stand for 5 minutes. Stir until the yeast is thoroughly suspended.
2. Pour tempered water into mixer bowl.
3. Add sugar and salt. Run mixer for 30 seconds or until ingredients are dissolved.
4. Add two-thirds of the total flour. Mix for 1 minute or until a batter is formed.
5. Add yeast suspension. Mix just long enough for agitator arms to make three or four turns.
6. Add the remainder of the flour and nonfat dry milk, mixed together, into the mixer bowl. Mix from 2 to 3 minutes. Scrape down bowl.
7. Break shortening into small pieces and distribute throughout mixer while the mixer is in operation.
8. Continue mixing for about 20 minutes or until gluten is properly developed.

*b. Mixing by Hand.*

1. Prepare yeast as in Step a.1., above.
2. Spread shortening evenly over bottom and sides of dough trough.
3. Add sugar, salt, and water.
4. Mix just enough to dissolve the sugar and salt.
5. Mix about one-half of the flour and all of the nonfat dry milk into liquid, a little at a time, to form a batter.
6. Stir yeast suspension into batter.
7. Stir remainder of flour into mixture, a little at a time.
8. Continue mixing until ingredients stick together to form one dough mass and continue kneading for approximately 20 minutes.

9. Dough temperature should be from 78° to 82°F.

*c. Method for Handling Mixed Dough.*

1. Ferment: Set in warm place (80°F) to 1 1/2 to 2 hours or until double in bulk.
2. Punch: Fold sides into center and turn dough completely over. Let rest 30 minutes.
3. Make Up: Scale into 36-ounce pieces. Round up and let rest 10 to 15 minutes.
4. Mold each piece.
5. Place six molded loaves in a standard baking pan.
6. Proof: At 90° to 100°F about 1 hour or until double in size.

*d. Baking.*

1. Field baking outfit, M-1942. The oven should be loaded at a temperature of 430°F and doughs baked off in a temperature range of 325°-350°F for a period of 65 minutes. Temperature should drop to about 325°F when pans are first turned and not exceed 350°F at the end of the baking period.

2. Mobile bakery oven, M-1245. The oven should be loaded at a temperature of 460°F, and dough baked off in a temperature range of 360°-370°F for a period of 70 minutes. The lower deck must be loaded first and unloaded last. The baking period will be computed from the time the last pan is loaded until the time the first pan is unloaded.

| INGREDIENTS   | WEIGHTS | MEASURES                              | METHOD   |
|---|---------|---------------------------------------|--|
| <b>B-2 BISCUITS (Mix)*</b>  |         |                                       |  |
| <b>YIELD:</b> 4 cake pans, 1 3/8 × 16 × 19 1/2 in 200 biscuits (100 portions) |         |                                       | <b>SIZE OF SERVING:</b> 2 each (2 1/2-in biscuit)  |
| Biscuit mix with soda packet<br>Water (variable)                              | 16 lb   | 10 2/3 qt (3 1/2 No. 10 cans)<br>4 qt | <ol style="list-style-type: none"> <li>1. Combine contents of soda packet (discard empty packet) with biscuit mix and blend thoroughly.</li> <li>2. Add water to mix only enough to form a soft dough.</li> <li>3. Place dough on lightly floured surface. Knead lightly 1 minute or until dough is smooth.</li> <li>4. Roll to uniform thickness, about 1/2 inch.</li> <li>5. Cut into 2 1/2-inch biscuits.</li> <li>6. Place biscuits on ungreased pan.</li> <li>7. Bake in hot oven (high flame) for 25 to 30 minutes.</li> </ol> |

**NOTE:** For browner tops, 1 cup (8 oz) granulated sugar may be added in Step 1.

|   |                       |                                      |   |
|---|-----------------------|--------------------------------------|---|
| <b>B-3 CORN BREAD (Mix)*</b>  |                       |                                      |   |
| <b>YIELD:</b> 3 cake pans, 1 3/8 × 16 × 19 1/2 in 105 portions, 35 cuts per pan |                       |                                      | <b>SIZE OF SERVING:</b> 1 piece (3 1/4 × 2 3/4)   |
| Corn bread mix<br>Water<br>Shortening, melted                                   | 13 1/2 lb<br><br>4 oz | 3 No. 10 cans<br>5 1/2 qt<br>1/2 cup | <ol style="list-style-type: none"> <li>1. Add water and melted shortening to corn bread mix. Mix until well blended.</li> <li>2. Pour 3 1/4 qt into each of three well greased cake pans.</li> <li>3. Bake in a very hot oven (high flame) for 25 to 30 minutes.</li> </ol> |

**VARIATION: HUSH PUPPIES**—Rehydrate 1 1/4 cup (4 oz) dehydrated onions in 2 1/2 cups water for 20 to 30 minutes. Drain well and add with 3 1/2 qt (7 lb) lukewarm water and 4 tsp pepper to 2 1/2 No. 10 cans (11 lb 4 oz) Corn Bread Mix. Mix well until well blended. Drop by rounded tablespoons into hot shortening and fry about 1 1/2 minutes on each side or until golden brown. Serve hot. **YIELD:** 300 Hush Puppies (100 portions).

|  |                    |                                   |  |
|--|--------------------|-----------------------------------|--|
| <b>B-4 FRENCH TOAST*</b>                                     |                    |                                   |  |
| <b>YIELD:</b> 1 3/4 gal-100 portions                         |                    |                                   | <b>SIZE OF SERVING:</b> 2 slices   |
| Egg mix, dehydrated<br>Sugar, granulated                     | 3 3/4 lb<br>1/2 lb | 1 gal (3 No. 3 cyl cans)<br>1 cup | 1. Combine egg mix and sugar; mix thoroughly.  |
| Water  |                    | 1 1/4 gal                         | 2. Add 1/3 of the water to the dry ingredients and stir until a smooth paste is formed; add remaining water and whip until blended.                                  |
| Bread  | 16 lb              | 200 slices                        | 3. Dip slices of bread into egg mixture quickly, so that all surfaces are moistened.   |
| Shortening (1/4 in. depth in pan, melted and moderately hot) | 1 1/2 lb           | 3/4 qt                            | <ol style="list-style-type: none"> <li>4. Place bread in hot shortening and fry 1 to 2 minutes on each side or until golden brown.</li> <li>5. Serve hot.</li> </ol> |

|                                   |           |                                   |  |
|-----------------------------------|-----------|-----------------------------------|--|
| <b>B-5 GRIDDLE CAKES*</b>         |           |                                   |  |
| <b>YIELD:</b> 4 1/2 gal-300 cakes |           |                                   | <b>SIZE OF SERVING:</b> 3 cakes  |
| Pancake mix<br>Water (variable)   | 17 1/2 lb | 3 gal (4 No. 10 cans)<br>8 3/4 qt | <ol style="list-style-type: none"> <li>1. Add water to pancake mix. Stir until just blended.</li> <li>2. Drop 1/4 cup batter on hot greased griddle. Cook on one side until bubbles form on surface of cake. Turn and cook until brown on other side.</li> </ol> |

| INGREDIENTS  | WEIGHTS                 | MEASURES                          | METHOD   |
|--|-------------------------|-----------------------------------|--|
| B-6 QUICK COFFEE CAKE*   |                         |                                   |  |
| YIELD: 3 cake pans, 1 3/4 x 16 x 19 1/2 in 105 portions, 35 cuts per pan |                         |                                   | SIZE OF SERVING: 1 piece (3 1/4 x 2 3/4 in)  |
| Biscuit mix<br>Sugar, granulated   | 6 lb 12 oz<br>1 lb 8 oz | 1 1/2 No. 10 cans<br>3 1/2 cups   | 1. Combine contents of soda packet with biscuit mix and blend thoroughly. Add sugar. Mix well. Set aside for use in Step 4.  |
| Egg mix, dehydrated<br>Water, lukewarm                                   | 6 oz                    | 1 1/2 cups<br>2 qt                | 2. Add 1 cup of water to egg mix and stir to smooth paste; add remaining water and whip until blended.<br>3. Add egg mixture to dry ingredients and mix until blended.<br>4. Scale about 1 3/4 qt mixture into each greased cake pan. Set aside for use in Step 6. |
| <i>Topping:</i><br>Cookie mix, oatmeal<br>Cinnamon, ground<br>Margarine  | 3 lb<br><br>1/2 lb      | 2/3 No. 10 can<br>1 tbsp<br>1 cup | 5. Combine oatmeal cookie mix, ground cinnamon and margarine. Mix to a coarse crumb.<br>6. Sprinkle about 1 qt topping over batter in each pan.<br>7. Bake in moderate oven (medium flame) for 20 min or until done.   |

### C. Cakes, Icings, Cookies, Cobblers, Puddings, and Sauces.

| INGREDIENTS   | WEIGHTS            | MEASURES   | METHOD   |
|---|--------------------|--|--|
| C-1 CAKE (Mix)*<br>DEVIL'S FOOD, YELLOW, OR MARBLE  |                    |  |  |
| YIELD: 3 cake pans, 1 3/4 x 16 x 19 1/2 in 105 portions, 35 cuts per pan                                  |                    |  | SIZE OF SERVING: 1 piece (3 1/4 x 2 3/4 in)  |
| Cake mix, devil's food<br>OR<br>Cake mix, yellow<br>Water (variable)                                      | 10 lb<br><br>10 lb | 2 No. 10 cans<br><br>2 No. 10 cans<br>2 1/2 qt       | 1. Combine soda packet with mix and stir to break up lumps. Blend well.<br>2. Add half of water and beat 2 min.<br>3. Add remaining water and beat for 3 min.<br>4. Pour 2 qt cake batter into each of 3 greased and floured cake pans.<br>5. Bake in moderate oven (medium flame) for 30-35 min.<br>6. Allow to cool before frosting.   |
| <i>Marble cake:</i><br>Cake mix, yellow<br>Water (variable)<br>Cake mix, devil's food<br>Water (variable) | 5 lb<br><br>5 lb   | 1 No. 10 can<br>1 1/4 qt<br>1 No. 10 can<br>1 1/4 qt | 1. Mix yellow cake as in Steps 1 and 3 above.<br>2. Pour 1 qt batter into each of 3 greased and floured cake pans in an uneven pattern.<br>3. In same bowl, prepare devil's food cake mix as above.<br>4. Pour 1 qt devil's food cake batter over the yellow cake batter filling in spaces left in yellow cake batter.<br>5. Draw a knife back and forth through batter to produce a marbled effect.<br>6. Follow Steps 5 and 6 above. |

| C-2 CHOCOLATE ICING*                         |      |                            |  |
|--|------|----------------------------|--|
| YIELD: 2 1/2 qts (enough for 3 cakes)        |      |                            |  |
| Icing Mix, chocolate, powdered<br>Water, hot | 4 lb | 1 No. 10 can<br>1 1/2 cups | 1. Place icing mix in bowl. Stir to break up large lumps.<br>2. Add one-half of water and stir until blended.<br>3. Add remainder of water and beat until smooth and fluffy.<br>4. Spread on cooled cakes. |

NOTE: The amount of water in the last stage is variable. (Use slightly more or less water, as necessary, to obtain spreading consistency.)

| INGREDIENTS                                | WEIGHTS   | MEASURES                   | METHOD  |
|--|-----------|----------------------------|---|
| C-3 VANILLA ICING*                         |           |                            |   |
| YIELD: 2 1/4 qt (enough for 3 cakes)       |           |                            |   |
| Icing mix, vanilla, powdered<br>Water, hot | 4 lb 4 oz | 1 No. 10 can<br>1 1/2 cups | 1. Place icing mix in bowl. Stir to break up large lumps.<br>2. Add one half of water and stir until well blended.<br>3. Add remainder of water and beat until smooth and fluffy.<br>4. Spread on cooled cakes. |

NOTE: The amount of water in the last stage is variable. (Use slightly more or less water, as necessary, to obtain spreading consistency.)

|  |                    |  |  |
|--|--------------------|--|--|
| C-4 BROWNIES (Mix)*<br>CHOCOLATE OR BUTTERSCOTCH                         |                    |  |  |
| YIELD: 3 cake pans, 1 3/8 × 16 × 19 1/2 in 105 portions, 35 cuts per pan |                    | SIZE OF SERVING: 1 piece (3 1/4 × 2 3/4 in)    |  |
| Brownie mix, chocolate<br>OR<br>Brownie mix, butterscotch<br>Water       | 15 lb<br><br>15 lb | 3 No. 10 cans<br><br>3 No. 10 cans<br>2 1/4 qt | 1. Place mix in bowl; add contents of soda pouch (discard empty pouch). Stir until well blended.<br>2. Add water, stir until blended; scrape down bowl and whip until well blended.<br>3. Spread batter evenly in three greased baking pans, about 2 3/4 qt per pan.<br>4. Bake in moderate oven (medium flame) for about 30 to 35 minutes.<br>5. When cool, cut 7 by 5. |

NOTE: For a chewy type chocolate brownie, decrease water by 3 cups.

|                                |       |                                 |  |
|--------------------------------|-------|---------------------------------|--|
| C-5 CHOCOLATE COOKIES (Mix)*   |       |                                 |  |
| YIELD: 200 cookies             |       | SIZE OF SERVING: 2 1-oz cookies |  |
| Cookie mix, chocolate<br>Water | 10 lb | 2 No. 10 cans<br>1 qt           | 1. Blend cookie mix, contents of soda pouch (discard empty pouch) and water together. Stir until well blended.<br>2. Drop dough by tablespoon on lightly greased cake pans.<br>3. Bake in moderate oven (medium flame) for about 12 minutes or until lightly browned. DO NOT OVERBAKE.<br>4. Remove cookies from pan while still warm. |

VARIATION 1. RAISIN CHOCOLATE COOKIES—Add 4 1/2 cups (1 1/2 lb) raisins in Step 1.

2. CHOCOLATE ROLL COOKIES—To make roll cookies, decrease water by 1 cup in Step 1. Omit Step 2 and divide dough into 10 pieces; let stand 30 minutes. Form into 10 rolls about 2 inches in diameter. Slice each roll into 20 slices. Follow Steps 3 and 4.

3. CHOCOLATE BARS—To make chocolate bars, decrease water by 1 cup (variable) or until able to handle. Omit Step 2 and divide dough into 16 pieces. Form into rolls about 18 inches long by rolling on a lightly floured board. Place 3 rolls on each lightly greased pan. Press down into strips about 3 inches wide. Follow Step 3. Cut each strip into 6 pieces while still warm. Remove from pan. Serving is 1 bar.

|                              |       |                                 |   |
|------------------------------|-------|---------------------------------|---|
| C-6 OATMEAL COOKIES (Mix)*   |       |                                 |   |
| YIELD: 200 Cookies           |       | SIZE OF SERVING: 2 1-oz cookies |   |
| Cookie mix, oatmeal<br>Water | 10 lb | 2 1/4 No. 10 cans<br>2 1/2 cups | 1. Blend cookie mix, contents of soda pouch (discard empty pouch) and water together. Stir until well blended.<br>2. Drop dough by tablespoons on lightly greased cake pans.<br>3. Bake in moderate oven (medium flame) for about 12 minutes or until lightly browned. DO NOT OVERBAKE.<br>4. Remove cookies from pan while still warm. |

VARIATION 1. RAISIN OATMEAL COOKIES—Add 4 1/2 cups (1 1/2 lb) raisins in Step 1.

2. OATMEAL ROLL COOKIES—To make roll cookies, decrease water by 1 cup in Step 1. Omit Step 2 and divide dough into 10 pieces; let stand 30 minutes. Form into rolls about 2 inches in diameter. Slice each roll into 29 slices. Follow Steps 3 and 4.

3. OATMEAL BARS—To make oatmeal bars, decrease water to 2 cups (variable) or until able to handle. Omit Step 2 and divide dough into 16 pieces. Form into rolls about 18 inches long by rolling on a Press down into strips about 3 inches wide. Follow Step 3. Cut each strip into 6 pieces while still warm. Remove from pan. Serving is 1 bar.

| INGREDIENTS                     | WEIGHTS   | MEASURES                        | METHOD  |
|---------------------------------|-----------|---------------------------------|---|
| C-7 PEANUT BUTTER COOKIES (Mix) |           |                                 |   |
| YIELD: 200 Cookies              |           | SIZE OF SERVING: 2 1-oz cookies |   |
| Cookie mix, sugar<br>Water      | 8 lb 5 oz | 1 2/3 No. 10 cans<br>4 1/4 cups | 1. Blend cookie mix, contents of soda pouch (discard empty pouch) and water together. Stir until well blended.  |
| Peanut Butter                   | 2 lb 9 oz | 4 1/2 cups                      | 2. Add peanut butter and mix thoroughly.<br>3. Drop by tablespoon in rows 4 by 5 on lightly greased cake pans. Flatten with the bottom of a can dipped in sugar or flour.<br>4. Bake in moderate oven (medium flame) 12 to 14 minutes or until brown.<br>5. Remove cookies from pan while still warm. |

VARIATION: *PEANUT BUTTER BARS*—To make peanut butter bars, decrease water to 2 1/2 cups (variable) or until able to handle. Omit Step 2 and divide dough into 16 pieces. Form into rolls about 18 inches long by rolling on a lightly floured board. Place 3 rolls on each lightly greased pan. Press down into strips about 3 inches wide. Follow Step 3. Cut strip into 6 pieces while still warm. Remove from pan. Serving is 1 bar.

|                                       |       |                                 |  |
|---------------------------------------|-------|---------------------------------|--|
| C-8 SUGAR COOKIES (Mix)*              |       |                                 |  |
| YIELD: 200 Cookies                    |       | SIZE OF SERVING: 2 1-oz cookies |  |
| Cookie mix, sugar<br>Water (variable) | 10 lb | 2 No. 10 cans<br>3 cups         | 1. Blend cookie mix, contents of soda pouch (discard empty pouch) and water together. Stir until well blended.<br>2. Drop dough by tablespoon on lightly greased cake pans.<br>3. Bake in moderate oven (medium flame) for about 14 minutes.<br>4. Remove from pan while still warm. |

VARIATION 1. *RAISIN COOKIES*—In Step 1, add 4 1/2 cups (1 1/2 lb) raisins.  
2. *SUGAR ROLL COOKIES*—To make roll cookies, decrease water to 1 cup in Step 1. Omit Step 2 and divide dough into 10 pieces; let stand 30 minutes. Form into rolls about 2 inches in diameter. Slice each roll into 29 slices. Follow Steps 3 and 4.  
3. *SUGAR COOKIE BARS*—To make bars, decrease water to 2 1/4 cups (variable) or until able to handle. Omit Step 2 and divide dough into 16 pieces. Form into rolls about 18 inches long by rolling on a lightly floured board. Place 3 rolls on each lightly greased pan. Press down into strips about 3 inches wide. In Step 3, decrease baking time to 12 minutes. Cut each strip into 6 pieces while still warm. Remove from pan. Serving is 1 bar.

|  |                |  |  |
|--|----------------|--|--|
| C-9 APPLE COBBLER  |                |  |  |
| YIELD: 4 cake pans, 1 3/8 × 16 × 19 1/2 in 100 portions, 25 cuts per pan |                | SIZE OF SERVING: 1 piece (3 1/4 × 4 in)          |  |
| Apples, dehydrated<br>Water<br>Margarine                                 | 4 lb<br>3/4 lb | 1 3/4 gal (2 No. 10 cans)<br>3 gal<br>1 1/2 cups | 1. Combine apples and water. Bring to boil; cover and simmer 15 minutes or until tender.<br>2. Remove from heat. Add margarine. Cool. Do not drain.  |
| Starch, pregelatinized<br>Sugar, granulated<br>Salt<br>Cinnamon, ground  | 1/2 lb<br>4 lb | 1 3/4 cups<br>2 1/4 qt<br>1 tbsp<br>2 tbsp       | 3. Combine pregelatinized starch, sugar, salt, and cinnamon in a dry container. Blend thoroughly.  |
| Water  |                | 2 qt   | 4. Add water gradually to sugar mixture. Mix until smooth.   |
|  |                |  | 5. Carefully fold rehydrated apples and juice into thickened mixture.<br>6. Cover bottom of cake pans with cobbler crust 1/8" thick. Place about 3 1/2 qt filling into each pan. Cover with cobbler crust 1/8" thick. (See Recipe C-13)<br>7. Seal top crust to edge of pan. Make several small cuts through top crusts.<br>8. Bake in hot oven (high flame) for 35 to 40 minutes, or until brown. |

NOTE 1. The above apple filling may be served (hot or cold) without the cobbler crust, as a variation from cobbler. This substitute may be necessary for groups subsisting in forward areas.

2. For apple pie, use above filling and pie crust made in accordance with Recipe C-13, NOTE 1.

3. Apple Cobbler (pie filling, prepared). Omit Steps 1-5. Use 28 lbs (3 gallons, 4 No. 10 cans) prepared apple pie filling. Follow Steps 6-8.

| INGREDIENTS   | WEIGHTS | MEASURES              | METHOD   |
|---|---------|-----------------------|--|
| <b>C-10 CHERRY COBBLER*</b>   |         |                       |  |
| YIELD: 4 cake pans, 1 3/8 × 16 × 19 1/2 in, 100 portions, 25 cuts per pan |         |                       | SIZE OF SERVING: 1 piece (3 1/4 × 4 in)  |
| Pie Filling, prepared, fruit, cherry                                      | 28 lb   | 3 gal (4 No. 10 cans) | <ol style="list-style-type: none"> <li>1. Cover bottom of cake pans with Cobbler Crust (see Recipe C-13) 1/8" thick.</li> <li>2. Place about 3 qt filling into each pan and cover with Cobbler Crust 1/8" thick.</li> <li>3. Seal top crust to edge of pan. Make several small cuts through top crusts.</li> <li>4. Bake in hot oven (high flame) for 35 to 40 minutes, or until brown.</li> </ol> |

NOTE: For Cherry Pie, use above filling and pie crust made in accordance with Recipe C-13, NOTE 1.

|  |       |                       |  |
|--|-------|-----------------------|--|
| <b>C-11 PEACH COBBLER*</b>   |       |                       |  |
| YIELD: 4 cake pans, 1 3/8 × 16 × 19 1/2 in 100 portions, 25 cuts per pan |       |                       | SIZE OF SERVING: 1 piece (3 1/4 × 4 in)  |
| Peaches, canned, quarters or slices                                      | 27 lb | 3 gal (4 No. 10 cans) | 1. Drain fruit well. Reserve juice to be used in Step 3.   |
| Starch, pregelatinized   | 1 lb  | 3 1/2 cups            | 2. Combine pregelatinized starch, sugar and salt in a dry container. Blend thoroughly.   |
| Sugar, granulated  | 5 lb  | 2 3/4 qt              |  |
| Salt   |       | 1 tbsp                |  |
| Juice, peach   |       | 1 gal                 | 3. Add juice gradually to sugar mixture. Mix until smooth.   |
|  |       |                       | 4. Carefully fold drained peaches into thickened mixture.  |
|  |       |                       | 5. Cover bottom of cake pans with Cobbler Crust 1/8" thick. Place about 3 1/2 qt filling into each pan. Cover with Cobbler Crust 1/8" thick. (See Recipe C-13) |
|  |       |                       | 6. Seal top crust to edge of pan. Make several small cuts through top crusts.  |
|  |       |                       | 7. Bake in hot oven (high flame) 40 minutes, or until brown.   |

NOTE 1. For Peach Pie, use above filling and pie crust made in accordance with Recipe C-13, NOTE 1. Use 2 3/4 to 3 cups filling for each unbaked pie shell.

2. Peach Cobbler (pie filling, prepared peach). Omit steps 1-4. Use 28 lbs (3 gallons, 4 No. 10 cans) prepared peach pie filling. Follow steps 5-7.

|  |            |                           |   |
|--|------------|---------------------------|---|
| <b>C-12 PINEAPPLE COBBLER</b>  |            |                           |   |
| YIELD: 4 cake pans, 1 3/8 × 16 × 19 1/2 in 100 portions, 25 cuts per pan |            |                           | SIZE OF SERVING: 1 piece (3 1/4 × 4 in)   |
| Pineapple, canned, crushed   | 20 lb 4 oz | 2 1/4 gal (3 No. 10 cans) | 1. Drain pineapple. Reserve juice for use in Step 3 and pineapple for use in Step 4.  |
| Sugar, granulated  | 4 lb       | 2 1/4 qt                  | 2. Combine sugar, starch, and salt in a dry container. Blend well.  |
| Starch, pregelatinized   | 9 oz       | 2 cups                    | 3. Add reserved juice to dry mixture and mix until well blended.  |
| Salt   |            | 1 tbsp                    | 4. Fold pineapple carefully into thickened mixture.   |
|  |            |                           | 5. Cover bottom of cake pans with Cobbler Crust 1/8" thick. Place filling in cake pan and cover with Cobbler Crust 1/8" thick. (See Recipe C-1) |
|  |            |                           | 6. Seal top crust to edge of pan. Make several small cuts through top crusts.   |
|  |            |                           | 7. Bake in hot oven (high flame) 30 to 35 minutes, or until lightly browned.  |

NOTE: For Pineapple Pie, use above filling and pie crust made in accordance with Recipe C-1, NOTE 1. Use 2 3/4 to 3 cups filling for each unbaked pie shell.



| INGREDIENTS   | WEIGHTS  | MEASURES                                | METHOD   |
|---|----------|---|--|
| C-13 COBBLER CRUST*                                     |          |   |  |
| YIELD: 4 cake pans, 1 3/8 × 16 × 19 1/2 in 100 portions |          | SIZE OF SERVING: 1 piece (3 1/4 × 4 in) |  |
| Flour, wheat, general purpose, stirred                  | 9 lb     | 9 qt                                    | 1. Mix stirred flour, salt, and sugar together in mixing bowl.   |
| Salt  | 1/4 lb   | 6 tbsp                                  |  |
| Sugar, granulated                                       | 1/2 lb   | 1 cup                                   | 2. Cut shortening into flour mixture with a fork or two knives until mixture resembles giant peas.   |
| Shortening  | 5 1/4 lb | 3 qt                                    |  |
| Water, cold   |          | 1 to 1 1/2 qt                           | 3. Add 1 qt water to flour mixture. Mix ingredients as little as possible to form stiff dough. If necessary, add all or part of remaining water. |
|   |          |   |  |
|   |          |   | 4. Place dough on lightly floured work surface. Divide into 8 portions (about 2 lb each).  |
|   |          |   | 5. Lightly dust each piece with flour; flatten gently. Roll to 1/8" thickness to fit cake pan.   |

NOTE 1. For pie crust, delete sugar from recipe.

2. Cobbler may be varied by using Streusel Topping C-14 in lieu of top crust.

|   |          |   |   |
|---|----------|---|---|
| C-14 STREUSEL TOPPING   |          |   |   |
| YIELD: Topping for 4 cake pans, 1 3/8 × 16 × 19 1/2 in - 100 portions |          | SIZE OF SERVING: 2 1/2 lb topping for pan |   |
| Sugar, granulated   | 3 3/4 lb | 2 1/4 qt                                  | 1. Cream sugar, salt, spices, and shortening. |
| Salt  |          | 1 1/2 tbsp                                |   |
| Cinnamon  |          | 2 tbsp                                    | 2. Add flour and rub by hand to a streusel.   |
| Shortening  | 3 lb     | 1 3/4 qt                                  |   |
| Flour, wheat, general purpose, stirred                                | 4 lb     | 4 qt                                      |   |

|   |            |   |  |
|---|------------|---|--|
| C-15 APPLE CRISP*   |            |   |  |
| YIELD: 3 cake pans, 1 3/8 × 16 × 19 1/2 in 105 portions, 35 cuts per pan. |            | SIZE OF SERVING: 1 piece (3 1/2 × 2 × 3/4 in) |  |
| Apples, dehydrated  | 3 lb       | 5 1/4 qt (1 1/2 No. 10 cans)                  | 1. Combine apples with 2 gal water; cover; bring to a boil. Reduce heat; simmer 15 minutes or until apples are tender. |
| Water   |            | 2 gal   |  |
| Sugar, granulated   | 2 lb 12 oz | 1 1/2 qt                                      | 2. Add sugar, cinnamon, and salt to apples. Mix to dissolve sugar.   |
| Cinnamon, ground  |            | 3 tbsp  |  |
| Salt  |            | 1 tbsp  | 3. Spread 1/3 of apple mixture in each of 3 greased pans.  |
| Topping:  |            |   |  |
| Cookie mix, oatmeal   | 4 1/2 lb   | 3 qt (1 No. 10 can)                           | 4. Combine oatmeal cookie mix and margarine. Spread evenly over top of apples in each pan.                             |
| Margarine   | 1/2 lb     | 1 cup   |  |
|   |            |   | 5. Bake in moderate oven (medium flame) 40 minutes, or until top is browned.   |
|   |            |   | 6. Serve with spoon.   |

NOTE 1. If oatmeal cookie mix is not available, omit ingredients in Step 4 and use 3 lb (6 3/4 cups) granulated sugar combined with 2 lb (2 qt) general purpose flour, 1 1/2 tsp baking powder, 1 tbsp salt, and 1 lb (1/2 qt) of softened margarine. Combine ingredients and sprinkle evenly over top of each pan. Reduce baking time to 30 minutes or until top is browned.

2. Spiced apples prepared according to Recipe C-9 may be substituted for Apple Crisp (or variation) when necessary for groups subsisting in forward areas.

3. 3 1/2 No. 10 cans (24 1/2 lb) of apple pie filling, prepared, may be substituted for all ingredients in Steps 1 and 2.

VARIATION: **CHEESE APPLE CRISP**—1 lb cheese, processed, American, dehydrated, may be mixed with the topping mixture.

| INGREDIENTS   | WEIGHTS     | MEASURES                                    | METHOD   |
|---|-------------|---|--|
| C-16 PUDDING, CHOCOLATE OR VANILLA (Mix)*   |             |   |  |
| YIELD: 12 1/2 qt-100 portions   |             | SIZE OF SERVING: 1/2 cup                    |  |
| Milk, nonfat, dry   | 2 lb 8 oz   | 2 1/4 qt                                    | 1. Reconstitute milk.  |
| Water   |             | 2 3/4 gal                                   |  |
| Dessert Powder, pudding, instant  |             |   | 2. Add dessert powder to milk. Whip until mix is blended. Scrape down sides and bottom of bowl.                      |
| Chocolate   | 6 lb 14 oz  | 1 1/3 No. 10 can                            | 3. Continue whipping until pudding is smooth (2 to 3 minutes).   |
| OR  |             |   | 4. Pour immediately into pans. Cover. Pudding will be firm enough to serve in 1 hour.                                |
| Vanilla   | 6 lb 14 oz  | 1 1/4 No. 10 can                            |  |
| C-17 FRUIT COCKTAIL PUDDING*  |             |   |  |
| YIELD: 4 gal-100 servings   |             | SIZE OF SERVING: 2/3 cup (scant)            |  |
| Fruit cocktail, canned  | 13 lb 8 oz  | 2 No. 10 cans                               | 1. Drain fruit cocktail. Reserve juice for use in Step 2.  |
| Milk, nonfat, dry   | 1 lb 14 oz  | 6 3/4 cups                                  | 2. Place water and reserved juice in bowl. Sprinkle milk on surface of water and whip or stir until dissolved.       |
| Water and reserved juice  |             | 8 3/4 qt                                    |  |
| Dessert powder, pudding, instant, vanilla   | 5 lb 8 oz   | 1 No. 10 can                                | 3. Add pudding mix and whip until well blended. Scrape down bowl and continue to whip for 2 minutes or until smooth. |
|   |             |   | 4. Fold in drained fruit cocktail. Stir to distribute fruit through the pudding.                                     |
| C-18 CRANBERRY CRUNCH*  |             |   |  |
| YIELD: 3 cake pans 1 3/8 x 16 x 19 1/2 in 105 portions  |             | SIZE OF SERVING: 1 piece (3 1/2 x 1 x 2 in) |  |
| Cranberry Sauce, canned   | 14 lb 10 oz | 1 1/2 gal (2 No. 10 cans)                   | 1. Place about 2 qt cranberry sauce in each greased pan. Break up with a spoon and spread evenly over bottom of pan. |
| Cookie mix, oatmeal   | 4 1/2 lb    | 3 qt (1 No. 10 can)                         | 2. Combine oatmeal cookie mix and margarine. Mix until crumbly.  |
| Margarine   | 1/2 lb      | 1 cup                                       | 3. Sprinkle about 1 1/2 qt crumb mixture evenly over cranberry sauce in each pan.                                    |
|   |             |   | 4. Bake in moderate oven (medium flame) 35 to 40 minutes, or until lightly browned.                                  |
|   |             |   | 5. Cut each pan 7 by 5.  |
| VARIATION: Cherry Crunch: In Step 1, substitute 3 cans (3 No. 10 cans—21 lb—2 1/4 gal) cherry pie filling prepared for cranberry sauce. Place 3 qt filling in each pan. Spread evenly in pan. Follow Steps 2 through 5. |             |   |  |
| C-19 ICE CREAM MIX DEHYDRATED   |             |   |  |
| YIELD: 5 gal-100 portions   |             | SIZE OF SERVING: 3/4 cup                    |  |
| Ice cream mix, dehydrated   | 8 1/2 lb    | 2 No. 10 cans                               |  |
| Water   |             | 1 3/4 gal                                   |  |
| 1. Combine mix and water until well blended. Cool to 40°F before placing in freezer.  |             |   |  |
| 2. Fill freezer half full. Begin freezing at 15°F below 0°F.  |             |   |  |
| 3. Open the refrigerant valve wide. Allow mix to freeze for 3 to 6 minutes, depending upon the temperature of the refrigerant.  |             |   |  |
| 4. Start to whip hard enough to "string" across the opening in head of a perpendicular freezer or when it is slightly less than the consistency for drawing in a horizontal freezer.                                    |             |   |  |
| 5. Turn off the refrigerant. Whip mix 4 to 5 minutes to double the volume by incorporating air. If the temperature rises above 10°F, the mix may thin out. Open refrigerant valve until mix is hard enough to draw.     |             |   |  |
| 6. When maximum overrun is obtained, draw off the thick ice cream immediately into cans which have been chilled in hardening cabinet to the same temperature as the ice cream when drawn.                               |             |   |  |
| 7. Store in hardening cabinet at about 10°F below 0°F.  |             |   |  |

## D. Pasta, Rice, and Cereals

| INGREDIENTS  | WEIGHTS    | MEASURES                  | METHOD  |  |
|--|------------|---------------------------|---|--|
| D-1  |            |                           |   |  |
| MACARONI   |            |                           |   |  |
| YIELD: 100 portions  |            | SIZE OF SERVING: 3/4 cup  |   |  |
| Macaroni   | 8 lb       | 2 gal                     | 1. Add macaroni slowly to boiling, salted water. Boil 10 to 15 minutes or until tender. Drain well  |  |
| Water, boiling   |            | 4 gal                     |   |  |
| Salt   | 3 1/2 oz   | 5 tbsp                    |   |  |
| D-2  |            |                           |   |  |
| MACARONI AND CHEESE*   |            |                           |   |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in.-100 portions |            | SIZE OF SERVING: 1 cup    |   |  |
| Macaroni   | 8 lb       | 2 gal                     | 1. Add macaroni slowly to boiling, salted water; cook 15 minutes, until just tender; stir occasionally to prevent sticking. Drain well.   |  |
| Water, boiling   |            | 4 gal                     |   |  |
| Salt   | 3 1/2 oz   | 5 tbsp                    |   |  |
| Milk, nonfat, dry  | 2 lb       | 1 3/4 qt                  | 2. Reconstitute milk; heat to just below boiling point. DO NOT BOIL.  |  |
| Water, warm  |            | 2 1/2 gal                 |   |  |
| Margarine, melted  | 1 lb 8 oz  | 3 cups                    | 3. Blend margarine, flour, salt, and pepper together; stir until smooth.<br>4. Add to hot milk, stirring constantly. Bring mixture to a boil; reduce heat and simmer 5 minutes or until thickened. Stir frequently to prevent scorching.  |  |
| Flour, wheat general purpose, stirred                        | 1 lb 4 oz  | 1 1/4 qt                  |   |  |
| Salt   | 4 oz       | 6 tbsp                    |   |  |
| Pepper, black  |            | 1 tbsp                    |   |  |
| Cheese, processed, American, dehydrated                      | 3 lb       | 1 No. 10 can              | 5. Add warm water to cheese; stir until smooth.<br>6. Add to hot sauce, stirring until smooth.<br>7. Pour sauce over macaroni and mix well.<br>8. Place an equal quantity, about 3 1/4 gal, into each well greased pan.<br>9. Bake in moderate oven (medium flame) about 25 minutes or until heated thoroughly. |  |
| Water, warm  |            | 1 1/2 qt                  |   |  |
| D-3  |            |                           |   |  |
| SPANISH RICE*  |            |                           |   |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in.-100 portions |            | SIZE OF SERVING: 3/4 cup  |   |  |
| Rice, parboiled  | 6 lb       | 3 1/2 qt                  | 1. Cook rice according to instructions in Recipe D-4. Set aside for use in Step 5.  |  |
| Water, cold  |            | 7 1/4 qt                  |   |  |
| Salt   | 2 oz       | 3 tbsp                    |   |  |
| Margarine  | 2 oz       | 1/4 cup                   | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain.  |  |
| Onions, dehydrated, chopped                                  | 9 oz       | 2 2/3 cup                 |   |  |
| Peppers, green, dehydrated                                   | 5 1/3 oz   | 4 cups                    |   |  |
| Water for onions and peppers                                 |            | 2 qt                      | 3. Saute bacon 2 to 3 minutes on medium flame. Do not overcook. Saute onions and peppers in shortening or bacon drippings until lightly browned.  |  |
| Bacon, precooked, chopped                                    | 12 oz      | 1/6 No. 10 can            |   |  |
| Shortening or bacon drippings                                | 12 oz      | 1 1/2 cup                 |   |  |
| Garlic, dehydrated   |            | 3/4 tsp                   | 4. Add spices and tomatoes to sauteed mixture. Cook until mixture is hot.<br>5. Add rice; stir to mix; place 2 1/2 gal in each pan.<br>6. Cover and bake in moderate oven (medium flame) for 45 minutes.  |  |
| Pepper, black  |            | 1 tbsp                    |   |  |
| Salt   | 2 oz       | 3 tbsp                    |   |  |
| Sugar, granulated  | 8 oz       | 1 cup                     |   |  |
| Tomatoes, canned, crushed                                    | 19 lb 2 oz | 2 1/2 gal (3 No. 10 cans) |   |  |

| INGREDIENTS                   | WEIGHTS | MEASURES                 | METHOD   |
|-------------------------------|---------|--------------------------|--|
| D-4 STEAMED RICE*             |         |                          |  |
| YIELD: 4 2/3 gal-100 portions |         | SIZE OF SERVING: 3/4 cup |  |
| Rice, parboiled               | 9 lb    | 5 1/4 qt                 | <ol style="list-style-type: none"> <li>1. Combine all ingredients; bring to a boil. Stir occasionally.</li> <li>2. Cover tightly and simmer 20 to 25 minutes. DO NOT STIR.</li> <li>3. Remove from heat. Keep covered and in a warm place until ready to serve.</li> </ol> |
| Water, cold                   |         | 2 3/4 gal                |  |
| Salt                          | 5 oz    | 1/2 cup                  |  |
| Margarine                     | 4 oz    | 1/2 cup                  |  |

NOTE: Rice may be cooked in moderate oven (medium flame). Substitute boiling water for cold water. Place equal amounts of ingredients in 2 roasting pans. Stir, cover and bake 30 to 40 minutes.

VARIATION: *LYONNAISE RICE* — Soak 6 oz (1 3/4 cup) dehydrated onions in 3 1/2 cups water for 20 to 30 minutes. Drain. Saute in 3 cups (1 lb 8 oz) margarine. Add to cooked rice in Step 3. Place half of mixture (about 2 1/3 gal) in each greased roasting pan and heat in moderate oven (medium flame) about 15 to 20 minutes. Toss lightly before serving.

|   |          |                                 |  |
|---|----------|---------------------------------|--|
| D-5 RICE PILAF  |          |                                 |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |          | SIZE OF SERVING: 3/4 cup        |  |
| Onions, dehydrated, chopped                                 | 7 1/2 oz | 2 1/4 cup                       | 1. Soak onions in water for 20 to 30 minutes. Drain.   |
| Water for onions  |          | 4 1/2 cups                      |  |
| Margarine   | 8 oz     | 1 cup                           | 2. Melt margarine and shortening. Add onions and garlic. Stir well. Saute until onions are tender.   |
| Shortening  | 7 oz     | 1 cup                           |  |
| Garlic, dehydrated  |          | 3/4 tsp                         | 3. Add rice to onion mixture. Cook over medium flame until rice is lightly browned, stirring constantly.   |
| Rice, parboiled   | 8 lb     | 5 qt                            |  |
| Water, boiling  | 10 oz    | 2 1/2 gal                       | <ol style="list-style-type: none"> <li>4. Place an equal quantity of onions and rice mixture (about 3 1/2 qt) into each pan.</li> <li>5. Add soup and gravy base to water and pour 1 1/4 gal stock over rice in each pan. Cover.</li> <li>6. Bake 1 hour in moderate oven (medium flame).</li> </ol> |
| Soup and gravy base, chicken flavored                       |          | 1 1/2 cups (2/3 No. 2 1/2 cans) |  |

VARIATION 1. *RICE PILAF (SOUP, DEHYDRATED, ONIONS)* — Omit onions in Step 1. Add rice to garlic mixture. Omit soup and gravy base and follow Step 4. In Step 5, substitute 10 oz (2/3 No. 2 1/2 can) canned, dehydrated, onion soup to boiling water. Follow Steps 5 and 6.

2. *ORANGE RICE* — Follow Steps 1, 2, 3, and 4. In Step 5, increase soup and gravy base, chicken to 12 oz (1/2 No. 2 1/2 can) soup and gravy base, chicken flavored and add 1-15 1/2 oz can canned instant orange juice to 2 1/2 gal boiling water. Follow Steps 5 and 6.

|                                    |           |                          |  |
|------------------------------------|-----------|--------------------------|--|
| D-6 HOT BREAKFAST CEREALS*         |           |                          |  |
| YIELD: 100 portions                |           | SIZE OF SERVING: 3/4 cup |  |
| Oatmeal:                           | 6 lb 4 oz | 2 1/4 gal (5 20-oz cans) | <ol style="list-style-type: none"> <li>1. Add salt and cereal gradually to boiling water, stirring to prevent lumping.</li> <li>2. Return to a boil, reduce heat and simmer for 1 to 3 minutes, stirring occasionally.</li> <li>3. Remove from heat, cover, and let stand 10 minutes before serving.</li> <li>4. Serve hot.</li> </ol> |
| Cereal, rolled oats, quick cooking |           |                          |  |
| Salt                               | 1/4 lb    | 6 tbsp                   |  |
| Water, boiling                     |           | 5 gal                    |  |
| Hominy grits:                      | 1/4 lb    | 4 1/2 gal                | <ol style="list-style-type: none"> <li>1. Add salt to water and bring to boil.</li> <li>2. Add grits gradually while stirring to prevent lumping. Bring to a boil; reduce heat, cover, and cook for 5 minutes. Stir occasionally.</li> <li>3. Serve hot.</li> </ol>  |
| Water                              |           |                          |  |
| Salt                               | 6 lb      | 6 tbsp                   |  |
| Hominy grits, quick cooking        |           | 1 gal (4 24-oz co)       |  |

## E. Eggs

| INGREDIENTS                   | WEIGHTS  | MEASURES                     | METHOD   |
|-------------------------------|----------|------------------------------|--|
| E-1                           |          |                              |  |
| SCRAMBLED EGGS*               |          |                              |  |
| YIELD: 4 1/2 gal-100 portions |          |                              | SIZE OF SERVINGS: 2/3 cup  |
| Egg mix, dehydrated           | 8 3/4 lb | 2 1/4 gal (7 No. 3 cyl cans) | 1. Add one-half of the water to the egg mix and salt, and stir until a smooth paste is formed; add remaining water and whip until blended. |
| Water, lukewarm               |          | 10 1/2 qt                    |  |
| Salt                          | 2 1/3 oz | 3 2/3 tbsp                   |  |

NOTE: Mixture will be thick. Do not add additional water.

|                          |      |            |  |
|--------------------------|------|------------|--|
| Shortening (for griddle) | 9 oz | 1 1/3 cups | 2. Pour about 1 qt egg mixture at a time on a preheated greased griddle on low heat (low flame) stirring occasionally until thickened and almost firm. Eggs do not become more firm after removal from heat. |
|--------------------------|------|------------|--|

- VARIATION 1. **SCRAMBLED EGGS WITH BACON** — Omit salt and shortening. Divide 2 1/4 lb (1/2 No. 10 can) precooked bacon into four parts. Cook in 25 serving portions as follows: Chop 1 part of bacon and heat on griddle until crisp. Add 3 qt egg mix and cook until firm, stirring as necessary.
2. **SCRAMBLED EGGS WESTERN STYLE** — Omit salt. Reconstitute 5 cups (16 2/3 oz) dehydrated onions and 2 1/4 cups (3 oz) dehydrated green peppers in 1 gal water. Let stand 20 minutes. Drain and chop three 29-oz cans (5 lb 7 oz) canned ham chunks and saute in 1/2 lb of shortening. Add egg mixture and cook as above.
3. **SCAMBLE EGGS WITH HAM** — Omit salt. Drain and chop three 29-oz cans (5 lb 7 oz) canned ham chunks and add to the eggs before cooking.
4. **BAKED SCRAMBLED EGGS** — Place 2/3 cup melted shortening in each of two baking and roasting pans. Add approximately 2 gallons of egg mixture to each pan. Bake in moderate oven (medium flame) for 30 minutes; stir once after 15 minutes.
5. **SCRAMBLED EGGS WESTERN STYLE (LUNCHEON MEAT)** — Omit salt. Chop 2/3 can (4 lb) of canned luncheon meat and substitute for ham chunks. Saute in 1/2 pound of shortening. Add egg mixture and cook as above for Scrambled Eggs Western Style.

|  |           |                              |   |
|--|-----------|------------------------------|---|
| E-2                                    |           |                              |   |
| CHEESE OMELET*                         |           |                              |   |
| YIELD: 4 1/2 gal-100 portions          |           |                              | SIZE OF SERVING: 3/4 cup  |
| Egg mix, dehydrated                    | 8 3/4 lb  | 2 1/4 gal (7 No. 3 cyl cans) | 1. Combine egg mix, processed cheese, flour, and salt and mix thoroughly.   |
| Cheese, processed American, dehydrated | 2 1/4 lb  | 2 1/4 qt (3/4 No. 10 can)    |   |
| Flour, wheat, general purpose, stirred | 1 lb 2 oz | 4 1/2 cups                   |   |
| Salt                                   | 1 1/2 oz  | 2 1/3 tbsp                   | 2. Add 1/3 of water to the dry ingredients and stir until a smooth paste is formed; add remaining water and whip until blended. Do not add additional water.        |
| Water, lukewarm                        |           | 11 qt                        |   |
| Shortening, melted                     | 1 lb 2 oz | 2 1/4 cups                   | 3. Pour egg mixture not more than 1/4 inch deep on well greased hot griddle. Allow 1/2 cup of mixture for each omelet. Cook at moderate heat until bottom is brown. |
|  |           |                              | 4. Cut into pieces small enough to turn easily and quickly. Cook until set.   |
|  |           |                              | 5. Serve immediately.   |

- VARIATION 1. **HAM OMELET** — Omit salt. Use 3 2/3 lb (2 29-oz cans) ham chunks instead of cheese.
2. **BACON AND CHEESE OMELET** — Omit salt. Use 4 1/2 lb (1 No. 10 can) precooked bacon. Cut in small pieces and cook until crisp. Add to egg mixture and cook as above.

**F. Fruits and Juices**

| INGREDIENTS  | WEIGHTS                             | MEASURES  | METHOD   |
|--|-------------------------------------|---|--|
| <b>F-1 APPLESAUCE (Instant)*</b>   |                                     |   |  |
| <b>YIELD:</b> 1 3/4 gal-100 portions   |                                     | <b>SIZE OF SERVING:</b> 1/4 cup (meat accompaniment)    |  |
| Applesauce,<br>instant<br>Water  | 2 3/4 lb                            | 2 No. 2 1/2<br>cans<br>1 1/2 gal                        | 1. Stir applesauce to break up lumps.<br>2. Add half the water. Stir until smooth.<br>3. Stir in remaining water.<br>4. Allow to stand 5 minutes before serving. |
| <b>F-2 APPLESAUCE (Instant)*</b>   |                                     |   |  |
| <b>YIELD:</b> 3 1/2 gal-100 portions   |                                     | <b>SIZE OF SERVING:</b> 1/2 cup (Fruit dessert)         |  |
| Applesauce,<br>instant<br>Water  | 5 1/2 lb                            | 4 No. 2 1/2<br>cans<br>3 gal                            | 1. Stir applesauce to break up lumps.<br>2. Add half the water. Stir until smooth.<br>3. Stir in remaining water.<br>4. Allow to stand 5 minutes before serving. |
| <b>F-3 FRUIT AND JUICES*</b>   |                                     |   |  |
| <b>YIELD:</b> 5 gal-100 portions   |                                     | <b>SIZE OF SERVING:</b> 3/4 cup                         |  |
| <i>Orange Juice:</i><br>Juice, orange,<br>instant<br>Water, cold   | 4 lb<br>13 1/2 oz                   | 5 No. 2 1/2<br>cans<br>4 3/4 gal                        | 1. Pour cold water into a suitable size container.<br>2. Whip in instant juice crystals and whip or stir until dissolved.<br>3. Serve cold, if possible.         |
| <i>Grapefruit Juice:</i><br>Juice, grape-<br>fruit, instant<br>Water, cold   | 4 lb<br>13 1/2 oz                   | 5 15 1/2-oz<br>cans<br>4 3/4 gal                        |  |
| <i>Grapefruit and<br/>Orange Juice:</i><br>Juice, grape-<br>fruit, instant<br>Juice, orange,<br>instant<br>Water, cold | 1 lb 15 oz<br><br>2 lb<br>14 1/2 oz | 2 15 1/2-oz<br>cans<br>3 No. 2 1/2<br>cans<br>4 3/4 gal |  |
| <b>F-4 TOMATO JUICE*</b>   |                                     |   |  |
| <b>YIELD:</b> 5 gal-100 portions   |                                     | <b>SIZE OF SERVING:</b> 3/4 cup                         |  |
| Juice, tomato,<br>canned,<br>concentrated,<br>(3 plus 1)<br>Water, cold  | 11 1/4 lb.                          | 5 36-oz cans<br><br>3 3/4 gal                           | 1. Add cold water to concentrated juice.<br>2. Stir until well mixed.  |

**G. Meat, Poultry, and Fish**

| INGREDIENTS                         | WEIGHTS  | MEASURES                         | METHOD   |
|-------------------------------------|----------|----------------------------------|--|
| <b>G-1 BACON*</b>                   |          |                                  |  |
| <b>YIELD:</b> 100 portions          |          | <b>SIZE OF SERVING:</b> 3 slices |  |
| Bacon, precooked,<br>sliced, canned | 4 1/2 lb | 1 No. 10 can                     | 1. Open can at both ends and push out bacon. (For easy removal, place closed can in hot water a few minutes before opening.)<br>2. Remove parchment paper and separate slices.<br>3. Heat bacon on grill until slices start to crisp, about 5 minutes. |

| INGREDIENTS  | WEIGHTS                                       | MEASURES  | METHOD   |
|--|---|---|--|
| G-2 BARBECUED BEEF (SLOPPY JOE)*   |   |   |  |
| YIELD: 100 portions  |   | SIZE OF SERVING: 2/3 cup  |  |
| Onions, dehydrated, chopped<br>Water for onions  | 13 1/2 oz                                     | 4 cups<br>2 1/2 qt  | 1. Add water to onions; let stand 5 minutes, bring to a boil, reduce heat, simmer 10 minutes.<br>2. Drain; reserve 1 qt liquid for use in Step 4.  |
| Beef chunks with juices, canned  | 29 lb   | 16 29-oz cans   | 3. Drain juice from meat. Reserve and use 1 qt with other liquid in Step 4. Remove excess fat.   |
| Catsup, tomato<br>Mustard, prepared<br>Sugar, granulated<br>Vinegar, dry<br><br>Reserved liquid and beef juice | 12 lb<br>7 1/2 oz<br>1 lb<br>3 3/4 lb<br>2 oz | 5 1/4 qt (1 3/4 No. 10 can)<br>2 cups<br>2 1/4 qt<br>6 tbsp (1/2 2-oz pg)<br>2 qt | 4. Combine ingredients. Bring mixture to a boil; reduce heat and simmer, stirring occasionally, for 15 minutes.<br>5. Add canned beef and gravy and blend in carefully. Simmer until thoroughly heated. Skim off excess fat. |

NOTE: 5 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

|  |                      |  |   |
|--|----------------------|--|---|
| G-3 BEEF GRAVY*  |                      |  |   |
| YIELD: 2 gallons-100 portions  |                      | SIZE OF SERVING: 1/3 cup               |   |
| Gravy:<br>Shortening, melted<br>Flour, wheat, general purpose, stirred | 1 1/2 lb<br>1 1/2 lb | 3 cups<br>1 1/2 qt                     | 1. Brown flour in melted shortening on low heat until flour is a rich brown color. Stir frequently to avoid over-browning.  |
| Water, hot<br>Soup and gravy base, beef flavored                       | 1/12 lb              | 2 gal<br>1 1/4 cup (1/3 No. 2 1/2 can) | 2. Dissolve soup and gravy base in water.<br>3. Add gradually to browned flour, stirring constantly. Bring to a boil; reduce heat and simmer 10 minutes or until thickened. |
| Salt<br>Pepper   |                      | To taste<br>To taste                   | 4. Add seasonings, but taste gravy before adding any salt.  |

VARIATION: BEEF AND GRAVY — Add beef chunks with juices, canned, 36 1/4 lbs, 20 29-oz cans (drained), to beef gravy. Stir lightly to mix and serve hot. Size of serving: 1 cup.

|   |                          |   |   |
|---|--------------------------|---|---|
| G-4 BEEF AND GRAVY WITH BISCUIT TOPPING<br>(CANNED BEEF CHUNKS WITH JUICES) |                          |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions                 |                          | SIZE OF SERVING: 1 cup plus biscuit topping |   |
| Beef chunks with juices, canned   | 36 lb 4 oz               | 20 29-oz cans                               | 1. Drain beef chunks. Reserve half of liquid for gravy. Divide meat between 2 roasting pans.  |
| Shortening<br>Flour, wheat, general purpose, stirred                        | 1 lb 10 oz<br>1 lb 14 oz | 3 3/4 cups<br>7 1/2 cups                    | 2. Melt shortening and brown flour in shortening.   |
| Hot water and reserved juices   |                          | 2 1/2 gal                                   | 3. Add liquid to browned flour. Stir constantly and cook until smooth and thickened.  |
| Pepper, black   |                          | 2 tbsp                                      | 4. Add pepper. Stir well. Add 1/2 of gravy to each pan.   |
| Biscuit Topping:<br>Biscuit mix with soda packet                            | 9 lb                     | 1 1/2 gal (2 No. 10 can)                    | 5. Combine contents of soda packet (discard empty packet) with biscuit mix and blend thoroughly.  |
| Water (variable)  |                          | 1 3/4 qt                                    | 6. Add water to mix only enough to form a soft dough.<br>7. Place dough on lightly floured surface. Knead lightly 1 minute or until dough is smooth.<br>8. Pat out large enough to cover roasting pans. (Dough may be added in strips or cut as biscuits.<br>9. Cover and bake in moderate oven (medium flame) until heated thoroughly; about 45 minutes. |

| INGREDIENTS   | WEIGHTS    | MEASURES                      | METHOD   |
|---|------------|-------------------------------|--|
| G-5 BEEF AND GRAVY WITH VEGETABLES<br>(DEHYDRATED DICED BEEF)*  |            |                               |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |            | SIZE OF SERVING: 1 cup        |  |
| Beef diced, dehydrated, uncooked  | 9 1/2 lb   | 8 No. 10 cans                 | 1. Rehydrate beef by soaking in lukewarm salted water for 30 minutes or until all portions are moistened. Drain well                                 |
| Water, lukewarm   |            | 6 gal                         |  |
| Salt  | 1/4 lb     | 6 tbsp                        |  |
| Onions, dehydrated, chopped   | 1/4 lb     | 1 1/4 cups                    | 2. Soak onions in water for 20 to 30 minutes. Drain. Set aside for Step 4.   |
| Water for onions  |            | 3 cups                        |  |
| Carrots, canned   | 6 lb 9 oz  | 3 qt (1 No. 10 can)           | 3. Drain carrots and peas and reserve juice for gravy.   |
| Peas, canned  | 13 lb 2 oz | 6 qt (2 No. 10 cans)          |  |
| Salt  | 2 oz       | 3 tbsp                        | 4. Place one-half of meat in each pan. Add about 1 1/2 qt carrots and 3 qt peas to each pan. Add half of the onions and salt and pepper to each pan. |
| Pepper, black   | 1/2 oz     | 2 tbsp                        |  |
| Gravy:  |            |                               | 5. Brown flour in melted shortening.   |
| Shortening, melted  | 1 1/2 lb   | 3 cups                        |  |
| Flour, wheat, general purpose, stirred  | 1 1/2 lb   | 1 1/2 qt                      |  |
| Water, hot, and reserved liquid   | 8 oz       | 2 1/4 gal                     | 6. Heat water and reserved juice. Add soup and gravy base. Stir.   |
| Soup and gravy base, beef flavored  |            | 1 1/4 cup (1/3 No. 2 1/2 can) |  |
|   |            |                               |  |
|   |            |                               |  |
|   |            |                               | 7. Add gradually to browned flour. Stir constantly and cook until smooth.  |
|   |            |                               | 8. Add 4 1/2 qt gravy to meat in each pan.   |
|   |            |                               | 9. Bake in moderate oven (medium flame) for 45 minutes or until heated thoroughly.   |
| NOTE: 1 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |            |                               |  |
| G-6 BEEF AND GRAVY WITH VEGETABLES<br>(CANNED BEEF CHUNKS WITH JUICES)  |            |                               |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |            | SIZE OF SERVING: 1 cup        |  |
| Onions, dehydrated, chopped   | 1/4 lb     | 1 1/4 cups                    | 1. Soak onions in water for 20 to 30 minutes.  |
| Water for onions  |            | 3 cups                        |  |
| Carrots, canned   | 6 lb 9 oz  | 3 qt (1 No. 10 can)           | 3. Drain vegetables and reserve liquid for gravy.  |
| Peas, canned  | 13 lb 2 oz | 6 qt (2 No. 10 can)           |  |
| Pepper, black   |            | 2 tbsp                        | 4. Combine onions, carrots and peas. Add pepper.   |
| Beef chunks with juices, canned   | 29 lb      | 16 29-oz cans                 |  |
| Gravy:  |            |                               | 5. Drain meat. Reserve half of drained liquid for gravy. Divide meat between 2 roasting pans. Add vegetables to meat in each pan.                    |
| Shortening  | 1 lb 10 oz | 3 3/4 cups                    |  |
| Flour, wheat, general purpose, stirred  | 1 lb 14 oz | 7 1/2 cups                    |  |
| Water, hot, and reserved liquid   |            | 2 1/2 gal                     | 6. Melt shortening. Add flour and brown.   |
|   |            |                               |  |
|   |            |                               |  |
|   |            |                               | 7. Add reserved liquids and water. Gradually add to browned flour, stirring constantly and cook until smooth and thickened.                          |
|   |            |                               | 8. Add half of gravy to each pan of meat and vegetables.   |
|   |            |                               | 9. Cover and bake in moderate oven (medium flame) until heated thoroughly, about 45 minutes.   |
| NOTE: 1 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1. |            |                               |  |



| INGREDIENTS   | WEIGHTS    | MEASURES                    | METHOD   |
|---|------------|-----------------------------|--|
| G-7 BEEF, MACARONI, AND TOMATO CASSEROLE  |            |                             |  |
| YIELD: 2 roasting pans, 6 × 7 5/8 × 21 1/8 in-100 portions  |            | SIZE OF SERVING: 1 1/2 cups |  |
| Water, boiling  |            | 4 gal                       | 1. Add macaroni slowly to boiling, salted water, stirring constantly until water boils again. Cook about 15 minutes or until tender. Drain well.   |
| Salt  | 2 oz       | 3 tbsp                      |  |
| Macaroni  | 6 lb       | 1 1/2 gal                   |  |
| Sauce:  |            |                             | 2. Cover onions with water. Let stand 20 to 30 minutes. Drain.<br><br>3. Add flour to shortening, blend. Add onions.   |
| Onions, dehydrated, chopped   | 1/4 lb     | 1 1/4 cups                  |  |
| Water for onions  |            | 3 cups                      |  |
| Shortening, melted  | 1/2 lb     | 1 cup                       |  |
| Flour, wheat, general purpose, stirred  | 1/4 lb     | 1 cup                       |  |
| Tomatoes, canned  | 19 lb 2 oz | 2 1/4 gal (3 No. 10 cans)   | 4. Add tomatoes, catsup, soup and gravy base and seasonings.<br>5. Bring to boil, reduce heat and simmer over low flame for 5 minutes or until mixture thickens, stirring constantly.<br>6. Mix tomato mixture with the macaroni.          |
| Catsup, tomato  | 3 lb 9 oz  | 1 1/2 qt (1/2 No. 10 can)   |  |
| Soup and gravy base, beef flavored  | 5 1/4 oz   | 3/4 cup (1/4 No. 2 1/2 can) |  |
| Pepper, black   | 1/4 oz     | 1 tbsp                      |  |
| Sugar, granulated   | 1/4 lb     | 1/2 cup                     |  |
| Cinnamon (optional)   |            | 2 tsp                       |  |
| Salt  | 1 oz       | 4 tsp                       |  |
| Beef chunks with juices, canned   | 29 lb      | 16 29-oz cans               | 7. Place cans of meat in hot water for 30 minutes. Open and drain well. Place half of meat in each pan.<br>8. Add half of the macaroni and sauce to each pan of meat. Mix well.<br>9. Bake in moderate oven (medium flame) for 45 minutes. |
| NOTE: 1 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |            |                             |  |

| INGREDIENTS  | WEIGHTS   | MEASURES                           | METHOD   |
|--|-----------|------------------------------------|--|
| <b>G-8 ROAST BEEF HASH*</b>  |           |                                    |  |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |           | <b>SIZE OF SERVING:</b> 1 1/4 cups |  |
| Onions, dehydrated, chopped  | 13 1/3 oz | 1 qt                               | 1. Soak onions and peppers in water for 20 to 30 minutes. Drain. Reserve liquid for use in Step 7.   |
| Peppers, green, dehydrated   | 1 lb      | 3 qt                               |  |
| Water for vegetables   |           | 3 gal                              |  |
| Shortening, melted   | 2 lb      | 1 qt                               | 2. Saute in shortening until light yellow. Stir frequently. Drain or skim off any excess fat. Set aside for Step 4.  |
| Beef chunks with juices, canned                                    | 24 lb     | 13 29-oz cans                      | 3. Drain beef chunks and reserve half of the juice for Step 7. Place half of beef cubes in each greased pan.<br>4. Add half of vegetables to meat in each pan. Stir to mix well.   |
| Potatoes, white dehydrated, slices                                 | 5 lb      | 3 gal (3/5 5-gal co)               | 5. Bring water to a boil. Remove from heat. Add potatoes, cover and let stand 10 minutes. Drain. Chop into large pieces. Add pepper and salt.<br>6. Add about 7 quarts to each pan. Combine carefully.   |
| Water for potatoes   |           | 4 gal                              |  |
| Pepper, black  |           | 4 tsp                              |  |
| Salt   | 1/4 lb    | 6 tbsp                             | 7. Reconstitute soup and gravy base in boiling liquid. Stir to mix.<br>8. Add catsup to the hot stock. Blend well.<br>9. Pour 2 1/2 qt hot mixture over each pan of hash.<br>10. Cover pans and bake in moderate oven (medium flame) for 45 minutes. Remove cover and continue baking for 15 minutes or until lightly browned. |
| Soup and gravy base, beef  | 1/4 lb    | 1/2 cup                            |  |
| Reserved juice and water, boiling                                  |           | 1 gal                              |  |
| Catsup, tomato   | 2 lb 6 oz | 1 qt (1/3 No. 10 can)              |  |

NOTE 1. In Step 5, 5 lb (5 3/4 qt or 2 1/4 - No. 10 can) dehydrated diced potatoes may be used for dehydrated sliced potatoes. Bring water to a boil. Remove from heat. Add potatoes. Cover and let stand 15-20 minutes. Drain. Add to mixture. Follow Steps 6 through 10.  
2. 5 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

|   |           |  |   |
|---|-----------|--|---|
| <b>G-9 BEEFSTEAK AND GRAVY (DEHYDRATED BEEF STEAK)*</b>           |           |  |   |
| <b>YIELD:</b> 2 roasting pans, 6 × 7 5/8 × 21 1/8 in-100 portions |           | <b>SIZE OF SERVING:</b> 1 steak plus 1/3 cup gravy |   |
| Beefsteak, dehydrated, uncooked                                   |           | 9 No. 10 cans                                      | 1. Place steaks in roasting pans. Cover with lukewarm water. Soak until all steaks are moistened, about 30 minutes. Drain well, reserve liquid and set aside for Step 3.                  |
| Water, warm   |           | 6 gal  |   |
| Gravy:  |           |  | 2. Brown flour in melted shortening.  |
| Shortening, melted  | 1 lb 8 oz | 3 cups   |   |
| Flour, wheat, general purpose, stirred                            | 1 lb 8 oz | 1 1/2 qt   | 3. Dissolve soup and gravy base in hot liquid.  |
| Soup and gravy base, beef   | 8 oz      | 1 1/4 cups   |   |
| Reserved liquid, hot  |           | 2 gal  | 4. Add gradually to browned flour. Stir constantly and cook until smooth.   |
| Pepper, black   |           | 1 tbsp   |   |
| Flour, wheat, general purpose, stirred                            | 3 lb      | 3 qt   | 5. Dip steaks in seasoned flour. Shake off excess.<br>6. Cook steaks on greased high flame griddle 1 minute per side. DO NOT OVERCOOK. Serve immediately. Serve 1/3 cup gravy over steak. |

VARIATION: **HAMBURGERS AND GRAVY** — Delete Steps 1, 5, and 6. Prepare gravy in accordance with Steps 2-4. Add 30 lb (40 12-oz cans) hamburger to gravy. Serve hot.

| INGREDIENTS   | WEIGHTS      | MEASURES                                    | METHOD  |
|---|--------------|---|---|
| G-10 BEEFSTEAK IN TOMATO SAUCE                              |              |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |              | SIZE OF SERVING: 2 steak plus 1/4 cup sauce |   |
| Beefsteak, dehydrated, uncooked                             |              | 9 No 10 cans                                | 1. Rehydrate beefsteak in salted warm water by soaking 30 minutes or until all portions are moistened. Drain.   |
| Water, warm   |              | 6 gal                                       |   |
| Salt  | 1/4 lb       | 6 tbsp                                      |   |
| Flour, wheat, general purpose, stibbed                      | 3 lb         | 3 qt  | 2. Dredge beefsteaks in seasoned flour. Shake off excess.<br>3. Brown steaks in shallow fat about 1 minute per side. DO NOT OVERCOOK.<br>4. Overlap about 50 steaks in each pan; set aside for use in Step 9.   |
| Pepper, black   |              | 1 tsp                                       |   |
| Shortening, melted  | 1 lb 8 oz    | 3 cups                                      |   |
| Sauce:  |              |   | 5. Rehydrate onions and peppers in water for 20 to 30 minutes. Drain.   |
| Onions, dehydrated, chopped                                 | 6 oz         | 1 3/4 cups                                  |   |
| Peppers, green, dehydrated                                  | 5 1/3 oz     | 4 cups                                      |   |
| Water for vegetables  |              | 3 qt  | 6. Heat shortening; add garlic, onions and peppers. Cook over low heat 10 minutes or until vegetables are tender.   |
| Shortening, melted  | 1 lb         | 2 cups                                      |   |
| Garlic, dehydrated  |              | 2 tsp                                       |   |
| Soup and gravy base, beef                                   | 4 oz         | 1/2 cup + 1 tbsp                            | 7. Add soup and gravy base to boiling water. Stir to dissolve.<br>8. Add pepper, salt, tomatoes and Worcestershire sauce to stock. Stir to mix well. Heat to boiling.<br>9. Pour 1 gallon sauce over steaks in each pan. Cover pans.<br>10. Bake 45 minutes in moderate oven (medium flame) or until steaks are tender. |
| Water, boiling  |              | 1 gal                                       |   |
| Pepper, black   |              | 1 tbsp                                      |   |
| Salt  | 2 oz         | 3 tbsp                                      |   |
| Tomatoes, canned, crushed                                   | 12 lb, 12 oz | 6 qt (2 No. 10 cans)                        |   |
| Worcestershire sauce  | 6 oz         | 3/4 cup                                     |   |

NOTE: 2 1/4 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 5.

|   |          |   |   |
|---|----------|---|---|
| G-11 BEEFSTEAK WITH FRIED ONIONS                            |          |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |          | SIZE OF SERVING: 1 steak plus 1 tbsp fried onions |   |
| Beefsteak dehydrated, uncooked                              |          | 9 No. 10 cans                                     | 1. Place steaks in roasting pans. Cover with lukewarm, salted water. Soak until all steaks are moistened, about 30 minutes. Drain well.   |
| Water, warm   |          | 6 gal   |   |
| Salt  |          | 6 tbsp  |   |
| Onions, dehydrated, chopped                                 | 1 lb     | 5 1/3 cups  | 2. Cover onions with water; let stand 20 to 30 minutes. Drain.  |
| Water for onions  |          | 3 qt  |   |
| Flour, wheat, general purpose, stirred                      | 3 lb     | 3 qt  | 3. Dredge steaks in seasoned flour. Shake off excess.<br>4. Brown onions in shortening on medium flame until lightly browned.   |
| Pepper, black   |          | 1 tsp   |   |
| Shortening for griddle                                      | 2 3/4 lb | 6 1/4 cups  | 5. Sprinkle salt over cooked onions.<br>6. Cook steaks on a greased high flame griddle 1 minute per side. DO NOT OVERCOOK. Serve immediately. Serve 1 tbsp cooked onions over each steak. |
| Salt  | 2 oz     | 3 tsp   |   |

NOTE: 6 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

| INGREDIENTS  | WEIGHTS            | MEASURES   | METHOD   |
|--|--------------------|--|--|
| <b>G-12 BAKED SPANISH BEEF PATTIES (DEHYDRATED BEEF PATTIES)</b>   |                    |  |  |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                    | <b>SIZE OF SERVING:</b> 2 patties and 1/2 cup sauce    |  |
| Beef patties, dehydrated, uncooked<br>Water, lukewarm<br>Salt  | 1/4 lb             | 7 No. 10 cans<br>4 gal<br>6 tbsps                      | 1. Rehydrate beef patties by soaking in lukewarm, salted water about 20 to 30 minutes, or until all portions are moistened. Drain well.  |
| Onions, dehydrated, chopped<br>Peppers, green, dehydrated<br>Water for vegetables  | 1 2/3 oz<br>3 oz   | 1/2 cup<br>2 1/4 cups<br>1 1/2 qt                      | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain.   |
| Shortening<br>Flour, wheat, general purpose, stirred   | 8 oz<br>2 oz       | 1/2 cup<br>1/2 cup                                     | 3. Cook onions and peppers in shortening until tender.<br>4. Stir in flour. Cook 2 minutes.  |
| Tomatoes, canned<br>Sugar, granulated<br>Pepper, black<br>Salt   | 19 lb 2 oz<br>2 oz | 2 1/4 gal (3 No. 10 cans)<br>1/4 cup<br>1 tsp<br>4 tsp | 5. Add sugar to tomatoes; heat to boiling.<br>6. Add tomatoes, pepper and salt to onion mix. Bring to a boil, stirring constantly.<br>7. Place beef patties in roasting pans.<br>8. Pour half of sauce over each pan. Bake in moderate oven (medium flame) for 30 minutes.<br>9. Before serving, stir sauce to distribute fat. |
| <b>NOTE:</b> 2/3 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |                    |  |  |

|   |                    |   |  |
|---|--------------------|---|--|
| <b>G-13 BAKED SPANISH BEEF PATTIES (HAMBURGERS WITHOUT GRAVY, CANNED)</b>   |                    |   |  |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions  |                    | <b>SIZE OF SERVING:</b> 2 patties and scant 1/2 cup sauce |  |
| Tomatoes, canned<br>Sugar, granulated   | 19 lb 2 oz<br>2 oz | 2 1/4 gal (3 No. 10 cans)<br>1/4 cup                      | 1. Add sugar to tomatoes and heat to boiling.  |
| Onions, dehydrated, chopped<br>Peppers, green, dehydrated<br>Water for vegetables                                       | 1 2/3 oz<br>3 oz   | 1/2 cup<br>2 1/4 cups<br>1 1/2 qt                         | 2. Soak onions and peppers in water for 20 to 30 minutes.  |
| Shortening  | 1/2 lb             | 1 cup   | 3. Cook onions and peppers in shortening until tender.   |
| Flour, wheat, general purpose, stirred<br>Pepper, black<br>Salt   | 2 oz               | 1/2 cup<br>1 tsp<br>4 tsp                                 | 4. Stir in flour. Cook 2 minutes.<br>5. Add tomatoes, pepper, and salt to onion mixture. Bring to a boil, stirring constantly.   |
| Hamburgers w/o gravy, canned  | 30 lb              | 40 12-oz cans   | 6. Place hamburgers in roasting pans. (To remove fat, stand unopened cans in hot water for 5 minutes. Drain.)<br>7. Pour half of sauce over hamburgers. Bake in moderate oven (medium flame) for 30 minutes. |
| <b>NOTE:</b> 2/3 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |                    |   |  |

| INGREDIENTS  | WEIGHTS                         | MEASURES   | METHOD  |
|--|---------------------------------|--|---|
| <b>G-14 BEEF PATTIES JARDINIÈRE (DEHYDRATED BEEF PATTIES)*</b>   |                                 |  |   |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                                 | <b>SIZE OF SERVING:</b> 2 patties and 1/2 cup sauce          |   |
| Beef patties, dehydrated, uncooked<br>Water, lukewarm<br>Salt  | 1/4 lb                          | 7 No. 10 cans<br>4 gal<br>6 tbsps                            | 1. Rehydrate beef patties by soaking in lukewarm, salted water about 20 to 30 minutes or until all portions are moistened. Drain well. Reserve liquid for use in Step 4.  |
| Peppers, green, dehydrated<br>Onions, dehydrated, chopped<br>Water   | 2 1/3 oz<br>2 1/2 oz            | 1 3/4 cups<br>3/4 cup<br>5 cups                              | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain.  |
| Shortening, melted<br>Flour, wheat, general purpose, stirred<br>Soup and gravy base, beef flavored<br>Pepper, black<br>Reserved liquid, boiling  | 1 lb 2 oz<br>1 lb 6 oz<br>10 oz | 2 1/2 cups<br>5 1/2 cups<br>1 1/2 cups<br>4 tsp<br>2 1/2 gal | 3. Brown flour in hot shortening.<br>4. Add soup and gravy base and pepper to boiling liquid. Stir until dissolved.<br>5. Gradually add browned flour, cook until thick and smooth, stirring constantly. Reduce heat and simmer 10 minutes.                     |
| Carrots, canned, drained<br>Peas, canned, drained  | 1 lb 6 oz<br>1 lb 6 oz          | 2 1/2 cups 1/5 No. 10 can)<br>2 1/2 cups (1/5 No. 10 can)    | 6. Add carrots, peas, peppers and onions to the sauce.<br>7. Brown patties quickly on a hot greased griddle, about 1 minute per side. Arrange in 2 roasting pans.<br>8. Pour vegetable sauce over patties. Bake in moderate oven (medium flame) for 30 minutes. |
| NOTE: 1. 1/5 No. 2 1/2 can dehydrated, compressed peas may be substituted for canned peas in Step 5. Add peas to 3 1/4 cups salted (1/2 tsp), boiling water. Stir. Cover and let stand 12-15 minutes. Drain and add to sauce.<br>2. 1 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |                                 |  |   |

|  |                        |  |  |
|--|------------------------|--|--|
| <b>G-15 BEEF PATTIES JARDINIÈRE (CANNED HAMBURGER PATTIES)</b>   |                        |  |  |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                        | <b>SIZE OF SERVING:</b> 2 patties and 1/2 cup sauce        |  |
| Peppers, green, dehydrated<br>Onions, dehydrated, chopped<br>Water   | 2 1/3 oz<br>2 1/2 oz   | 1 3/4 cups<br>3/4 cup<br>5 cups                            | 1. Soak onions and peppers in water 20 to 30 minutes. Drain. Reserve liquid for use in Step 4.   |
| Shortening, melted<br>Flour, wheat, general purpose, stirred   | 1 lb 2 oz<br>1 lb 6 oz | 2 1/2 cups<br>5 1/2 cups                                   | 2. Brown flour in hot shortening.  |
| Soup and gravy base, beef flavored<br>Pepper, black<br>Reserved liquid water, boiling  | 10 oz                  | 1 1/2 cups<br>4 tsp<br>2 1/2 gal                           | 3. Add soup and gravy base and pepper to boiling liquid. Stir until dissolved.<br>4. Gradually add to browned flour. Cook until thick and smooth, stirring constantly. Reduce heat and simmer 10 minutes.  |
| Carrots, canned, drained<br>Peas, canned   | 1 lb 6 oz<br>1 lb 6 oz | 2 1/2 cups (1/5 No. 10 can)<br>2 1/2 cups (1/5 No. 10 can) | 5. Add carrots, peas, peppers, and onions to sauce.  |
| Hamburgers w/o gravy, canned   | 30 lb                  | 40 12-oz cans  | 6. Place hamburgers in roasting pan. (To remove fat, stand unopened cans in hot water for 5 minutes. Drain.)<br>7. Arrange hamburgers into 2 roasting pans.<br>8. Pour vegetable sauce over hamburgers. Bake in moderate oven (medium flame) for 30 minutes. |
| NOTE: 1. 1/5 No. 2 1/2 can dehydrated, compressed peas may be substituted for canned peas in Step 5. Add peas to 3 1/4 cups salted (1/2 tsp), boiling water. Stir. Cover and let stand 12-15 minutes. Drain and add to sauce.<br>2. 1 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1. |                        |  |  |

| INGREDIENTS                             | WEIGHTS    | MEASURES                               | METHOD   |
|---|------------|--|--|
| <b>G-16 CHILIBURGERS*</b>               |            |  |  |
| <b>YIELD: 100 portions</b>              |            | <b>SIZE OF SERVING: 2 Chiliburgers</b> |  |
| Beef patties, dehydrated, uncooked      |            | 7 No. 10 cans                          | 1. Rehydrate patties by soaking in lukewarm water for about 10 minutes. Check for any hard spots. If any remain, soak for an additional 5 to 10 minutes.<br>2. Brown patties quickly on a hot greased griddle, about 1 to 1 1/2 minutes per side or until brown. |
| Water, lukewarm                         |            | 6 gal                                  |  |
| Salt                                    | 6 oz       | 9 tbsp                                 |  |
| Shortening                              | 14 oz      | 2 cups                                 |  |
| Chili con carne, canned, w/o beans      | 13 lb 8 oz | 2 No. 6 3/4 cans                       | 3. Heat chili con carne to a simmer.   |
| Onions, dehydrated, chopped             | 4 oz       | 1 1/4 cups                             | 4. Soak onions in water 20 to 30 minutes. Drain.   |
| Water for onions                        |            | 3 cups                                 |  |
| Cheese, processed, American, dehydrated | 2 lb 4 oz  | 2 1/4 qt (3/4 No. 10 can)              | 5. Rehydrate cheese by mixing with water and let stand 30 minutes.<br>6. Assemble Chiliburgers by placing 1 tbsp onion and 1 tbsp cheese on each patty. Cover with 1/4 cup chili con carne. Serve immediately.   |
| Water for cheese                        |            | 4 1/2 cups                             |  |

NOTE: 1. 2 No. 10 cans of chili con carne, dehydrated, w/beans, cooked, may be substituted for chili con carne w/o beans in Step 3 w/4 1/2 quarts of water.

2. 1 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 4.

**VARIATION 1. CHILIBURGERS (HAMBURGERS WITHOUT GRAVY, CANNED)**

In Step 1, substitute 40 12-oz cans hamburgers w/o gravy for all ingredients. Arrange hamburgers in single layers in roasting pans. Heat in moderate oven (medium flame) until thoroughly heated, about 15 minutes. Follow Steps 3 through 6.

2. **CHILIBURGERS (HAMBURGERS WITHOUT GRAVY, CANNED, AND CHILI CON CARNE, CANNED).** Heat hamburgers as in Step 2 above. Follow Steps 3 through 6.

|  |            |                               |   |
|--|------------|-------------------------------|---|
| <b>G-17 CREAMED GROUND BEEF*</b>         |            |                               |   |
| <b>YIELD: 6 1/4 gallons-100 portions</b> |            | <b>SIZE OF SERVING: 1 cup</b> |   |
| Beef patties, dehydrated, raw            |            | 5 No. 10 cans                 | 1. Rehydrate beef patties by soaking in lukewarm, salted water 10 to 15 minutes or until all portions are moistened. Drain thoroughly. Reserve liquid for use in Step 4.                              |
| Water, lukewarm                          |            | 3 1/2 gal                     |   |
| Salt                                     |            | 3 tbsp                        |   |
| Flour, wheat, general purpose, stirred   | 3 lb 4 oz  | 3 1/4 qt                      | 2. Brown patties, breaking them up as they are browning.<br>3. Combine flour, pepper, salt, and soup and gravy base. Add to beef and mix thoroughly. Cook about 5 minutes or until flour is absorbed. |
| Pepper, black                            |            | 2 tbsp                        |   |
| Salt                                     | 4 oz       | 6 tbsp                        |   |
| Soup and gravy base, beef flavored       | 6 oz       | 3/4 cup                       | 4. Reconstitute milk; add to beef mixture.  |
| Milk, nonfat, dry                        | 3 lb 14 oz | 3 1/2 qt                      |   |
| Water, warm, and reserved liquid         |            | 4 1/4 gal                     |   |
| Worcestershire sauce                     |            | 2 tbsp                        | 5. Add Worcestershire sauce; heat to a simmer, stirring frequently. Cook until thickened.   |

NOTE: 29 12-oz cans of hamburgers w/o gravy may be substituted for beef patties, dehydrated, raw, water and salt in Step 1. Follow Steps 2 through 5, reducing the pepper to 1 tbsp and salt to 3 tbsp.

| INGREDIENTS  | WEIGHTS | MEASURES                   | METHOD   |
|--|---------|----------------------------|--|
| G-18 GRILLED HAMBURGERS (DEHYDRATED BEEF PATTIES)* |         |                            |  |
| YIELD: 100 portions                                |         | SIZE OF SERVING: 2 patties |  |
| Beef patties, dehydrated, uncooked                 | 1/2 lb  | 7 No. 10 cans              | 1. Add soup and gravy base to lukewarm water. Stir until dissolved.                        |
| Water, lukewarm                                    |         | 6 gal                      |  |
| Soup and gravy base, beef flavored                 |         | 1 1/4 cup (1/3 No. 2 1/2)  | 2. Soak beef patties in liquid until fully rehydrated, about 20 to 30 minutes. Drain well. |
| Shortening   | 7 oz    | 1 cup                      | 3. Grill quickly on hot greased griddle, about 2 minute per side.                          |

NOTE: 40 12 oz cans of Hamburgers w/o gravy may be substituted for Beef Patties, dehydrated, uncooked, in Step 1.

VARIATION 1. GRILLED HAMBURGER WITH FRIED ONIONS

|                             |          |                              |   |
|-----------------------------|----------|------------------------------|---|
| Onions, dehydrated, chopped | 2 lb     | 10 2/3 cups (4/5 No. 10 can) | 1. Soak onions in water for 20 to 30 minutes. Drain.<br>2. Melt shortening; add onions and salt. Cook, stirring frequently until lightly browned and tender.<br>3. Serve 1 tbsp fried onions on each hamburger. |
| Water                       |          | 6 qt                         |   |
| Shortening                  | 1 1/2 lb | 3 1/2 cups                   |   |
| Salt                        | 4 oz     | 6 tbsp                       |   |

NOTE: 11 3/4 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

VARIATION 2. GRILLED CHEESEBURGERS

|   |      |                     |   |
|---|------|---------------------|---|
| Cheese, American, processed, dehydrated | 3 lb | 3 qt (1 No. 10 can) | 1. Mix cheese with water and let stand 30 minutes before using.<br>2. After turning hamburgers, place 1 tbsp of cheese on top of each patty. Cook until cheese melts. |
| Water for cheese                        |      | 1 1/2 qt            |   |

G-19 HAMBURGERS BAKED IN GRAVY (DEHYDRATED BEEF PATTIES)

|   |                      |   |   |
|---|----------------------|---|---|
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |                      | SIZE OF SERVING: 2 patties in 1/2 cup gravy |   |
| Beef patties, dehydrated, uncooked                          | 1/2 lb               | 7 No. 10 cans                               | 1. Add soup and gravy base to lukewarm water. Stir until dissolved.<br>2. Add beef patties and soak for 10 minutes. Check for any hard spots. If any remain, soak for additional 5 to 10 minutes. Drain. Reserve 2 gallons liquid for Step 6.<br>3. Grill on hot greased griddle about 1 minute per side or until lightly browned. DO NOT OVER-COOK.<br>4. Arrange half of patties in each pan. |
| Water, lukewarm   |                      | 6 gal                                       |   |
| Soup and gravy base, beef flavored                          |                      | 1 1/4 cup (1/3 No. 2 1/2 can)               |   |
| Shortening  | 1 lb                 | 2 cups                                      |   |
| Gravy:  | 1 1/2 lb<br>1 1/2 lb |   | 5. Melt shortening, add flour. Brown flour.<br>6. Dissolve soup and gravy base in hot liquid. Gradually add stock to flour mixture, stirring constantly. Cook until thickened.<br>7. Pour 1 1/2 gal of gravy over patties in each pan.<br>8. Bake in moderate oven (medium flame) about 25 minutes or until heated.   |
| Reserved liquid, hot  |                      | 2 gal                                       |   |
| Shortening, melted  |                      | 3 cups                                      |   |
| Flour, wheat, general purpose, stirred                      |                      | 1 1/2 qt                                    |   |
| Soup and gravy base, beef flavored                          |                      | 1 1/4 cup (1/3 No. 2 1/2 can)               |   |

| INGREDIENTS   | WEIGHTS              | MEASURES                                    | METHOD   |
|---|----------------------|---|--|
| G-20 HAMBURGERS BAKED IN GRAVY (CANNED HAMBURGER PATTIES)   |                      |   |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |                      | SIZE OF SERVING: 2 patties in 1/2 cup gravy |  |
| Hamburgers w/o gravy, canned                                | 30 lb                | 40 12-oz cans                               | 1. Place hamburgers in roasting pan. (To remove fat, stand unopened cans in hot water. Let stand 5 minutes. Drain.) Arrange hamburgers in 2 roasting pans.   |
| Shortening<br>Flour, wheat, general purpose, stirred        | 1 1/2 lb<br>1 1/2 lb | 3 cups<br>1 1/2 qt                          | 2. Melt shortening, add flour. Brown flour.  |
| Soup and gravy base, beef flavored<br>Water, hot            | 1/2 lb               | 1 1/4 cups (1/3 No. 2 1/2 can)<br>2 gal     | 3. Dissolve soup and gravy base in hot water. Gradually add stock to flour mixture, stirring constantly. Cook until thickened.<br>4. Pour 1 1/2 gal gravy over patties in each pan.<br>5. Bake in moderate oven (medium flame) for 25 minutes or until heated. |

VARIATION: *BAKED HAMBURGERS*—Omit Steps 2 through 5. Heat in moderate oven (medium flame) approximately 15 minutes before serving.

|   |                      |  |   |
|---|----------------------|--|---|
| G-21 BAKED CHICKEN AND RICE*  |                      |  |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                      | SIZE OF SERVING: 1 cup   |   |
| Water, boiling<br>Soup and gravy base, chicken flavored<br>Garlic, dehydrated<br>Chicken, dehydrated, cooked, diced | 12 oz<br>4 1/2 lb    | 3 1/4 gal<br>1 2/3 cups (1/2 No. 2 1/2 can)<br>1 tbs<br>9 qt (3 3/5 No. 10 cans) | 1. Add soup and gravy base and garlic to boiling water.<br>2. Add chicken; cover and soak 20 minutes longer. Stir occasionally. Drain and reserve chicken stock.<br>3. Add enough water to stock to make 2 gal.   |
| Rice:<br>Rice, parboiled<br>Salt<br>Water   | 6 lb<br>2 3/4 oz     | 3 1/2 qt<br>4 tbs<br>7 1/2 qt  | 4. Add rice and salt to cold water.<br>5. Bring to boil; stir occasionally.<br>6. Reduce heat to simmer as low as possible, cover tightly.<br>7. Simmer 20 to 25 minutes or until water is absorbed. DO NOT OVERCOOK.<br>8. Add rice to chicken. Set aside for Step 12. |
| Sauce:<br>Margarine<br>Flour, wheat, general purpose, stirred<br>Chicken stock, hot                                 | 1 1/2 lb<br>1 3/4 lb | 3/4 qt<br>1 3/4 qt<br>2 gal  | 9. Melt margarine and add flour. Stir until smooth.<br>10. Add stock slowly, stirring constantly. Heat to boiling. Boil 2 minutes, stirring to vent sticking.   |
| Milk, nonfat, dry<br>Water for milk<br>Salt<br>Pepper, black  | 14 oz<br>2 oz        | 3/4 qt<br>3 3/4 qt<br>3 tbs<br>1 tbs   | 11. Reconstitute milk. Add milk and pepper to sauce, add salt, <i>if needed</i> . Mix well and bring to a boil.<br>12. Place 1/2 chicken and rice mixture (about 2 gal) in each roasting pan.<br>13. Cover chicken mixture with sauce, about 2 gal per pan. Mix well.   |
| Bread crumbs, dry, ground<br>Margarine  | 2 lb<br>1 lb         | 2 qt<br>1/2 qt   | 14. Melt margarine and mix with crumbs.<br>15. Sprinkle over sauce.<br>16. Bake in moderate oven (medium flame) for 45 minutes or until brown.  |

NOTE: Chicken, canned, boned, 10 29-oz cans, may be substituted for chicken, dehydrated, cooked, diced, water and soup base. Substitute 2 gal of chicken stock for 2 gal of water in sauce. Prepare chicken stock using directions provided in paragraph L-7.

VARIATION: *BAKED CHICKEN AND MACARONI*—Omit rice and salt in Step 4, and substitute 6 lb macaroni. Add macaroni to 3 gal boiling, salted water (1/4 cup salt). Bring to a boil, cook about 15 minutes or until tender. DO NOT OVERCOOK. Drain. Omit Steps 5 through 7 and add macaroni to chicken in Step 8. Follow Steps 9 through 16.



| INGREDIENTS   | WEIGHTS   | MEASURES  | METHOD  |
|---|-----------|---|---|
| G-22 CHICKEN POT PIE*                                       |           |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |           | SIZE OF SERVING: 1 piece 2 1/2 × 3 inches (1 cup) |   |
| Water, boiling  |           | 3 1/4 gal   | 1. Add soup and gravy base to boiling water. Remove from heat.<br>2. Add chicken; cover and soak 20 minutes or longer. Stir occasionally.<br>3. Drain and reserve chicken stock. Add enough water to make 3 gal. Set aside for Step 5.  |
| Soup and gravy base, chicken flavored                       | 12 oz     | 1 2/3 cups (1/2 No. 2 1/2 can)                    |   |
| Chicken, dehydrated, cooked diced                           | 4 1/2 lb  | 9 qt (3 3/5 No. 10 cans)                          |   |
| <i>Sauce:</i><br>Margarine, melted                          | 2 lb      | 1 qt  | 4. Add flour to melted margarine and mix until smooth.  |
| Flour, wheat, general purpose, stirred                      | 2 1/4 lb  | 2 1/4 qt  |   |
| Chicken stock and water, hot                                |           | 3 gal   | 5. Add flour mixture slowly to hot chicken stock and water, stirring constantly. Heat to boiling. Boil 2 minutes, stirring to prevent sticking.<br>6. Add pepper.   |
| Pepper, black   | 1/4 oz    | 1 tbsp  |   |
| Carrots, canned   | 6 lb 9 oz | 3 qt (1 No. 10 can)                               | 7. Drain carrots. Add carrots and chicken to sauce.   |
| Potatoes, dehydrated, slices                                | 1 lb 5 oz | 3 qt (1/6 5-gal co)                               | 8. Bring water to boil. Remove from heat. Add potatoes; cover and let stand 10 minutes. Drain. Add to mixture.<br>9. Place about 3 gal in each pan. Even off the top so that batter will adhere.  |
| Water, boiling  |           | 1 gal   |   |
| <i>Thin Batter Topping:</i><br>Egg mix, dehydrated          | 6 2/3 oz  | 1 2/3 cups (1/3 No. 3 cyl can)                    | 10. Combine egg mix, milk, flour, baking powder, and salt. Mix thoroughly.  |
| Milk, nonfat, dry   | 1/2 lb    | 1 2/3 cups  |   |
| Flour, wheat, general purpose, stirred                      | 2 lb      | 2 qt  |   |
| Baking powder   | 2 1/4 oz  | 5 tbsp  |   |
| Salt  | 1 1/3 oz  | 2 tbsp  | 11. Add water and melted shortening. Mix well.<br>12. Pour about 2 qt batter over chicken mixture in each pan. (The batter will be very thin. Do not add additional flour.)<br>13. Bake in moderate oven (medium flame) for 40 minutes, or until crust is golden brown. Cut each pan 6 × 9. |
| Water   |           | 2 3/4 qt  |   |
| Shortening, melted  | 1/2 lb    | 1 cup   |   |

NOTE 1. Chicken, canned, boned, 10 29-oz cans, may be substituted for chicken, dehydrated, cooked, diced, water, and soup and gravy base. Prepare 3 gallons chicken stock using directions provided in L-7.

2. In Step 8, 1 lb 5 oz (1 1/2 qt or 3/4 No. 10 can) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Bring water to a boil. Remove from heat. Add potatoes. Cover and let stand 15-20 minutes. Drain. Add to mixture. Follow Steps 9 through 13.

3. 2 No. 10 cans (9 lb) Biscuit Mix and 1 3/4 quarts water may be substituted for all ingredients in the Thin Batter Topping. Prepare according to Recipe B-2. Dough may be patted out to cover pans or prepared as biscuits on top of mixture.

| INGREDIENTS   | WEIGHTS  | MEASURES                       | METHOD  |
|---|----------|--------------------------------|---|
| G-23 CHICKEN WITH BREAD DRESSING                            |          |                                |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |          | SIZE OF SERVING: 1 cup         |   |
| Water, boiling  |          | 3 1/4 gal                      | 1. Add soup and gravy base to boiling water. Remove from heat.<br>2. Add chicken, cover and soak 20 minutes or longer. Stir.<br>3. Add enough water to stock to make 2 gal.   |
| Soup and gravy base, chicken flavored                       | 12 oz    | 1 2/3 cups (1/2 No. 2 1/2 can) |   |
| Chicken, dehydrated, cooked diced                           | 4 1/2 lb | 9 qt (3 3/5 No. 10 cans)       |   |
| Onions, dehydrated, chopped                                 | 1/4 lb   | 1 1/3 cups                     | 4. Soak onions in water for 20 to 30 minutes. Drain.  |
| Water for onions  |          | 3 cups                         |   |
| Margarine, melted   | 4 lb     | 2 qt                           | 5. Add onions to melted margarine and shortening. Fry onions until lightly browned.   |
| Shortening, melted  | 4 lb     | 2 qt                           |   |
| <i>Dressing:</i>  |          |                                | 6. Mix seasoning with bread cubes. Add onions with fat and hot chicken stock. Mix well.<br>7. Arrange chicken in 2 roasting pans. Spread dressing over chicken.<br>8. Bake in moderate oven (medium flame) for 45 minutes or until dressing is brown. |
| Bread (cup into 1/2 in cubes)                               | 19 lb    | 4 qt                           |   |
| Salt  | 2 oz     | 3 tbsp                         |   |
| Pepper, black   | 1/4 oz   | 1 tbsp                         |   |

NOTE 1. Chicken, canned, boned, 10 29-oz cans, may be substituted for chicken, dehydrated, cooked, diced, water, and soup and gravy base. Prepare 2 gallons chicken stock using directions provided in paragraph L-7.  
2. 1 1/2 discs Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 4.

|  |          |                                |  |
|--|----------|--------------------------------|--|
| G-24 CREAMED CHICKEN                   |          |                                |  |
| YIELD: 100 portions                    |          | SIZE OF SERVING: 1 cup         |  |
| Water, boiling                         |          | 3 1/4 gal                      | 1. Add soup and gravy base to boiling water. Remove from heat.<br>2. Add chicken; cover and soak 20 minutes or longer. Stir occasionally.<br>3. Drain and reserve chicken stock. Add enough water to make 2 gal. |
| Soup and gravy base, chicken flavored  | 12 oz    | 1 2/3 cups (1/2 No. 2 1/2 can) |  |
| Chicken, dehydrated, cooked, diced     | 4 1/2 lb | 9 qt (3 3/5 No. 10 cans)       |  |
| Peppers, green, dehydrated             | 2 oz     | 1 1/2 cups (1/2 No. 2 1/2 can) | 4. Soak onions and peppers in water for 20 to 30 minutes. Drain.   |
| Onions, dehydrated, chopped            | 1 1/2 oz | 1/2 cup                        |  |
| Water for onions and peppers           |          | 1 qt                           | 5. Cook peppers and onions in shortening until tender.   |
| Shortening, melted                     | 2 lb     | 1 qt                           |  |
| Flour, wheat, general purpose, stirred | 2 1/4 lb | 2 1/4 qt                       | 6. Stir flour into onion mixture.<br>7. Add chicken stock, hot (reserved from Step 3), stirring constantly.<br>8. Heat to boiling point; boil 2 minutes, stirring to prevent sticking.                           |
| Chicken stock, hot                     |          | 2 gal                          |  |
| Milk, nonfat, dry                      | 1 3/4 lb | 6 1/4 cups                     | 9. Reconstitute milk and add to thickened stock.<br>10. Add chicken and seasoning, but taste before adding salt.<br>11. Heat slowly to prevent sticking.   |
| Water for milk                         |          | 7 1/2 qt                       |  |
| Salt                                   | 1/4 lb   | 6 tbsp                         |  |
| Pepper, black                          | 1/2 oz   | 2 tbsp                         |  |

NOTE 1. Chicken, canned, boned, 10 29-oz cans, may be substituted for chicken, dehydrated, cooked, diced, water, and soup and gravy base. Prepare 2 gallons chicken stock using directions provided in paragraph L-7.  
2. 1/2 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 4.

| INGREDIENTS   | WEIGHTS    | MEASURES                    | METHOD   |
|---|------------|-----------------------------|--|
| G-25 CREOLE CHICKEN*  |            |                             |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |            | SIZE OF SERVING: 2/3 cup    |  |
| Water, boiling  |            | 3 1/4 gal                   | 1. Add chicken to boiling water. Remove from heat. Cover and soak 20 minutes or longer. Stir occasionally. Drain and use in Step 5.        |
| Chicken dehydrated, cooked diced                            | 4 1/2 lb   | 9 qt (3 3/5 No. 10 cans)    |  |
| Onions, dehydrated, chopped                                 | 6 3/4 oz   | 2 cups                      | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain and reserve water for sauce. Saute in shortening until tender. Add garlic. |
| Peppers, green, dehydrated                                  | 8 oz       | 1 1/2 qt (2 No. 2 1/2 cans) |  |
| Water for vegetables  |            | 1 gal                       |  |
| Shortening, melted  | 12 oz      | 1 1/2 cups                  | 3. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to sauteed vegetables. Bring to a boil; lower heat and simmer 10 minutes.   |
| Garlic, dehydrated  |            | 2 tsp                       |  |
| Tomatoes, canned, crushed                                   | 25 lb 8 oz | 3 gal (4 No. 10 cans)       |  |
| Salt  | 1/4 lb     | 6 tbsp                      |  |
| Pepper, black   |            | 2 tbsp                      | 4. Blend flour and water to make a smooth paste. Add to sauce and simmer 5 minutes, stirring constantly until sauce is thickened.          |
| Sugar   | 1/4 lb     | 1/2 cup                     |  |
| Worcestershire Sauce  | 2 oz       | 1/4 cup                     | 5. Pour sauce over chicken. Heat to serving temperature. Serve over rice.  |
| Flour, wheat, general purpose, stirred                      | 1/2 lb     | 2 cups                      |  |
| Water from dehydrated vegetables                            |            | 2 cups                      |  |

NOTE 1. Chicken, canned, boned, 10 29-oz cans, may be substituted for chicken, dehydrated, cooked, diced, and water for reconstitution of chicken.

2. 2 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

|   |       |                        |  |
|---|-------|------------------------|--|
| G-26 CHILI CON CARNE (DEHYDRATED)*              |       |                        |  |
| YIELD: 6 gal-100 portions                       |       | SIZE OF SERVING: 1 cup |  |
| Chili con carne, dehydrated, w/beans, precooked | 20 lb | 8 No. 10 cans          | 1. Pour boiling water evenly over chili con carne.<br>2. Stir slightly to distribute water. Let stand 10 minutes or until thoroughly rehydrated.<br>3. Stir and serve. |
| Water, boiling                                  |       | 4 1/2 gal              |  |

|                                    |             |                           |  |
|------------------------------------|-------------|---------------------------|--|
| G-27 CHILI CON CARNE (CANNED)      |             |                           |  |
| YIELD: 6 1/4 gal-100 portions      |             | SIZE OF SERVING: 1 cup    |  |
| Onions, dehydrated, chopped        | 8 oz        | 2 2/3 cups                | 1. Soak onions and peppers in water for 20 to 30 minutes. Drain.                                     |
| Peppers, green, dehydrated         | 10 3/4 oz   | 2 qt                      |  |
| Water                              |             | 1 3/4 gal                 | 2. Brown onions and peppers in shortening until tender. Set aside for use in Step 4.                 |
| Shortening, melted                 | 1 lb 4 oz   | 2 1/2 cups                |  |
| Chili con carne, canned, w/o beans | 27 lb       | 3 gal (4 6 3/4-lb cans)   | 3. Heat chili con carne over medium flame until it boils. Reduce flame; skim off excess fat.         |
| Salt                               |             | 2 1/4 tsp                 | 4. Blend in sauteed vegetables, salt and kidney beans. Simmer 15 minutes or until thoroughly heated. |
| Beans, kidney, canned              | 20 lb 10 oz | 2 1/4 gal (3 No. 10 cans) |  |

NOTE: 3 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

| INGREDIENTS   | WEIGHTS     | MEASURES                    | METHOD  |
|---|-------------|-----------------------------|---|
| <b>G-28 CHILI MACARONI (DEHYDRATED)*</b>                          |             |                             |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-8 gal-100 portions |             | SIZE OF SERVING: 1 1/4 cups |   |
| Macaroni  | 6 lb        | 1 1/2 gal                   | 1. Add macaroni slowly to boiling, salted water. Boil 10 to 15 minutes or until tender. Drain well.               |
| Water, boiling  |             | 3 gal                       |   |
| Salt  | 2 1/2 oz    | 1/4 cup                     |   |
| Onions,<br>dehydrated, chopped                                    | 2 1/2 oz    | 3/4 cups                    | 2. Soak onions in water 20 to 30 minutes. Drain.  |
| Water   |             | 2 cups                      |   |
| Chili con carne,<br>dehydrated,<br>w/beans,<br>precooked          | 11 lb 14 oz | 4 3/4 No. 10 cans)          | 3. Bring water to a boil. Add chili, tomatoes, and onions. Bring to a simmer. Stir carefully, do not break beans. |
| Water   |             | 3 gal                       |   |
| Tomatoes, canned  | 6 lb 6 oz   | 3 qt (1 No. 10 can)         |   |
| Cheese,<br>processed,<br>American,<br>dehydrated                  | 3/4 lb      | 3/4 qt                      | 4. Add cheese to chili mixture and stir until just blended.   |
|   |             |                             | 5. Arrange cooked macaroni in 2 baking pans. Pour half of chili meat mixture over macaroni in each pan.           |
|   |             |                             | 6. Bake in moderate oven (medium flame) for 30 minutes or until bubbly.   |

NOTE 1. Cover pan if product starts to dry out.

2. 1 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

|   |             |                              |  |
|---|-------------|------------------------------|--|
| <b>G-29 CHILI MACARONI (CANNED)</b>                               |             |                              |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-8 gal-100 portions |             | SIZE OF SERVING: 1 1/4 cups  |  |
| Macaroni  | 8 lb        | 2 gal                        | 1. Add macaroni slowly to salted water; bring to a boil, stirring occasionally. Boil 10 to 15 minutes.               |
| Salt  | 3 1/2 oz    | 5 tbsp                       |  |
| Water, boiling  |             | 4 gal                        |  |
| Onions, chopped, dehydrated                                       | 1 lb        | 5 cups                       | 3. Soak onions in water for 20 to 30 minutes. Drain.   |
| Water for onions  |             | 3 qt                         |  |
| Shortening  | 12 oz       | 1 1/2 cups                   | 4. Saute onions in shortening until tender.  |
| Chili con carne,<br>canned, w/o beans                             | 27 lb       | 3 gal (4<br>6 3/4-lb cans)   | 5. Heat chili to boiling point. Reduce heat; skim off excess fat.  |
| Tomatoes,<br>canned   | 12 lb 12 oz | 1 1/2 gal (2<br>No. 10 cans) | 6. Add macaroni, sauteed onions, tomatoes, water, salt, and pepper.  |
| Water   | 4 oz        | 2 qt                         |  |
| Salt  |             | 6 tbsp                       |  |
| Pepper, black   |             | 3 tbsp                       | 7. Pour 4 gal chili mixture in each pan.   |
| Cheese,<br>processed,<br>American,<br>dehydrated                  | 1 lb 14 oz  | 2 qt                         |  |
| Water   |             | 1 7/8 cups                   | 8. Add water to cheese and mix until blended.  |
|   |             |                              | 9. Sprinkle cheese over top of mixture in each pan.  |
|   |             |                              | 10. Bake in moderate oven (medium flame) for 30 minutes or until cheese is browned and mixture is thoroughly heated. |

NOTE: 6 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 3.

| INGREDIENTS   | WEIGHTS                | MEASURES                                | METHOD  |
|---|------------------------|---|---|
| G-30 BAKED HAM, MACARONI AND TOMATOES*  |                        |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                        | SIZE OF SERVING: 1 cup                  |   |
| Ham chunks<br>w/juice, canned<br>Water, hot   | 16 lb 5 oz             | 9 29-oz cans<br><br>To cover            | 1. Place unopened cans into hot water for 30 minutes. Discard water. Open and drain cans. Break ham into bite size pieces. Set aside for use in Step 6.   |
| Onions, dehydrated, chopped<br>Peppers, green, dehydrated<br>Water for vegetables   | 8 oz<br>5 1/3 oz       | 2 1/3 cups<br>1 qt<br>6 qt              | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain. Set aside for Step 4.  |
| Macaroni<br>Water, boiling  | 4 lb 8 oz              | 4 1/2 qt<br>3 gal                       | 3. Add macaroni slowly to water; bring to a boil, stirring occasionally. Boil 15 minutes. Drain. Set aside for Step 6.  |
| Shortening<br>Garlic, dehydrated  | 1 lb                   | 2 cups<br>3/4 tsp                       | 4. Add garlic, onions and peppers to shortening. Saute 10 minutes or until tender but not brown.  |
| Tomatoes, canned<br><br>Sugar, granulated   | 19 lb 2 oz<br><br>2 oz | 2 1/4 gal (3<br>No. 10 cans)<br>1/4 cup | 5. Combine sauteed vegetables, tomatoes, and sugar. Bring to a boil. Reduce heat and simmer 10 minutes.<br>6. Combine ham, sauce, and macaroni. Place about 3 gal in each pan.<br>7. Bake 25 minutes in moderate oven (medium flame). |
| Cheese, processed,<br>American, dehydrated<br>Water   | 1 lb 3 oz              | 5 cups<br><br>2 1/2 cups                | 8. Rehydrate cheese and sprinkle over top. Bake an additional 10 minutes or until cheese is lightly browned.  |
| NOTE 1. To conserve water, macaroni may be cooked first and water reserved to use in heating unopened cans of ham chunks.<br>2. 3 disks of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. |                        |   |   |

|   |   |   |   |
|---|---|---|---|
| G-31 HAM AND PEPPER HASH  |   |   |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |   | SIZE OF SERVING: 1 cup  |   |
| Potatoes, white<br>dehydrated,<br>slices<br>Water   | 5 lb  | 3 gal (3/5<br>5-gal co)<br><br>4 gal  | 1. Add potatoes to water and bring quickly to a boil.<br>2. Simmer until potatoes are tender, about 15 to 25 minutes. Stir occasionally; drain if necessary.                |
| Peppers, green,<br>dehydrated<br><br>Onions, dehydrated, chopped<br>Water<br>Margarine  | 10 oz<br><br>5 oz<br><br>1 1/4 lb           | 7 1/2 cups<br>(2 1/4 No.<br>2 1/2 cans)<br>1 1/2 cups<br><br>3 1/4 qt<br>2 1/2 cups | 3. Soak onions and peppers in water for 20 to 30 minutes. Drain.<br>4. Cook peppers and onions in margarine until tender.   |
| Ham chunks<br>w/juices<br>Juice, tomato<br>canned,<br>concentrated,<br>(3 plus 1)<br>Water for juice<br>Salt  | 21 3/4 lb<br><br>1 lb 11 oz<br><br><br>1 oz | 12 29-oz cans<br><br>3/4 36-oz can<br><br><br>2 1/2 qt<br>1 1/2 tbsps               | 5. Add chopped ham, potatoes, reconstituted tomato juice, and salt. Mix well.<br>6. Place half of mixture in each pan. Bake in moderate oven (medium flame) for 25 minutes. |
| NOTE 1. In Step 1, 5 lb (5 3/4 qt or 2 1/4 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated sliced potatoes. Bring water to a boil. Follow Steps 2 through 4.<br>2. 2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 3. |   |   |   |

| INGREDIENTS   | WEIGHTS                               | MEASURES   | METHOD  |
|---|---------------------------------------|--|---|
| G-32 HAM CHUNKS WITH PINEAPPLE SAUCE  |                                       |  |   |
| YIELD: 100 portions   |                                       | SIZE OF SERVING: 1 cup ham plus 1/4 cup sauce  |   |
| Ham chunks w/juices   | 36 1/4 lb                             | 20 29-oz cans  | 1. Heat ham chunks; drain stock for use in sauce.   |
| Pineapple Sauce:<br>Pineapple, canned crushed<br>Vinegar, dry<br>Water & stock<br>Raisins (optional)<br>Mustard, prepared | 13 lb 10 oz<br>1 oz<br>3/4 lb<br>1 oz | 1 1/2 gal (2 No. 10 cans)<br>3 tbsp<br>5 1/2 cups<br>2 1/4 cups (1/6 No. 10 can)<br>2 tbsp | 2. Combine pineapple, vinegar, liquid, raisins, and mustard. Bring to a boil and simmer 5 minutes. Remove from heat.            |
| Sugar, granulated<br>Starch, pregelatinized   | 12 oz<br>4 oz                         | 1 3/4 cups<br>7/8 cup  | 3. Combine sugar and starch. Mix well and add slowly to hot mixture, stirring until thickened.<br>4. Serve over hot ham chunks. |

|   |                           |   |  |
|---|---------------------------|---|--|
| G-33 SCALLOPED HAM AND POTATOES*  |                           |   |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                           | SIZE OF SERVING: 1 cup                      |  |
| Onions, dehydrated, chopped<br>Water for onions   | 2 oz                      | 3/4 cup<br>1 1/2 cups                       | 1. Soak onions in water 20 to 30 minutes. Drain. Set aside for use in Step 7.  |
| Ham chunks w/juices   | 20 lb                     | 11 29-oz cans                               | 2. Place unopened cans of ham chunks in hot water. Let stand 30 minutes<br>3. Drain contents of can. Reserve 1 1/4 qt liquid for use in Step 5.  |
| Potatoes, white dehydrated, slices<br>Water for potatoes  | 3 lb 7 oz                 | 7 3/4 qt (2/5 5-gal co)<br>2 3/4 gal        | 4. Add potatoes to water. Cover. Bring quickly to a boil. Simmer 15 minutes. Drain.  |
| Milk, nonfat, dry<br>Water<br>Reserved stock  | 2 lb 7 oz                 | 8 2/3 cups<br>10 qts<br>5 cups              | 5. Reconstitute milk. Add reserved stock. Heat to just below boiling. DO NOT BOIL.   |
| Margarine, melted<br>Flour, wheat, general purpose, stirred<br>Cheese, American, processed, dehydrated<br>Water | 3 lb<br>1 1/2 lb<br>12 oz | 6 cups<br>1 1/2 qt<br>3 1/4 cups<br>3/4 cup | 6. Mix margarine and flour together; stir until smooth. Add to milk, stirring constantly.<br>7. Add onions and simmer 5 minutes or until thickened.<br>8. Combine cheese and water. Add to hot sauce and stir until thickened. |

NOTE 1. In Step 4, 3 lb 7 oz (4 qt or 1 3/4 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to water. Cover. Bring quickly to a boil. Simmer 15 minutes. Drain. Follow Steps 4 through 9.  
2. 3/4 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

|   |                                    |   |  |
|---|------------------------------------|---|--|
| G-34 BAKED LUNCHEON MEAT WITH MUSTARD GLAZE SAUCE   |                                    |   |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions                                   |                                    | SIZE OF SERVING: 1 slice plus sauce             |  |
| Luncheon meat, canned   | 24 lb                              | 4 6-lb cans                                     | 1. Slice meat 25 slices per can. Arrange in roasting pans.   |
| Sauce:<br>Sugar, granulated<br>Mustard, prepared<br>Vinegar, dry<br>Water<br>Cinnamon, ground | 3 1/2 lb<br>1 lb<br>2 oz<br>1/2 oz | 2 qt<br>2 cups<br>1/4 cup<br>1 1/2 qt<br>2 tbsp | 2. Combine sugar, mustard, vinegar, water, and cinnamon. Stir to mix. Bring to a boil. Lower heat and simmer 10 minutes.<br>3. Pour about 1 3/4 qt sauce over meat in each pan.<br>4. Bake in moderate oven (medium flame) for 50 minutes. |

| INGREDIENTS   | WEIGHTS          | MEASURES                             | METHOD  |
|---|------------------|--------------------------------------|---|
| G-35 SCALLOPED LUNCHEON MEAT AND POTATOES                   |                  |                                      |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |                  | SIZE OF SERVING: 1 cup               |   |
| Onions, dehydrated, chopped<br>Water for onions             | 2 oz             | 3/4 cup<br>1 1/2 cups                | 1. Soak onions in water 20 to 30 minutes. Drain. Set aside for use in Step 6.   |
| Luncheon meat, canned                                       | 20 lb            | 3 1/3 6-lb cans                      | 2. Dice luncheon meat into 1/2 inch cubes. Reserve for use in Step 8.   |
| Potatoes, white, dehydrated, slices<br>Water for potatoes   | 3 lb 7 oz        | 7 3/4 qt (2/5 5-gal co)<br>2 3/4 gal | 3. Add potatoes to water. Cover. Bring quickly to a boil. Simmer 15 minutes. Drain.   |
| Milk, nonfat, dry<br>Water                                  | 2 lb 7 oz        | 8 2/3 cups<br>11 1/4 qt              | 4. Reconstitute milk. Heat to just below boiling. DO NOT BOIL.  |
| Margarine, melted<br>Flour, wheat, general purpose, stirred | 3 lb<br>1 1/2 lb | 6 cups<br>1 1/2 qt                   | 5. Mix margarine and flour together; stir until smooth. Add to milk, stirring constantly.<br>6. Add onions and simmer 5 minutes or until thickened.   |
| Cheese, processed, American, dehydrated<br>Water            | 12 oz            | 3 1/4 cups<br><br>3/4 cup            | 7. Combine cheese and water. Add to hot sauce and stir until thickened.<br>8. Combine luncheon meat, potatoes, and sauce. Place about 3 1/8 gal in each pan.<br>9. Bake in moderate oven (medium flame) for 25 minutes or until heated and lightly browned. |

NOTE 1. In Step 3, 3 lb 7 oz (4 qt or 1 3/4 No. 10 can) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to water. Cover. Bring quickly to a boil. Simmer 15 minutes. Drain. Follow Steps 4 through 9.  
2. 3/4 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

|  |                             |  |  |
|--|-----------------------------|--|--|
| G-36 BAKED LUNCHEON MEAT WITH PINEAPPLE SAUCE*                                     |                             |  |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions                        |                             | SIZE OF SERVING: 1 slice plus sauce                              |  |
| Luncheon meat, canned  | 24 lb                       | 4 6-lb cans  | 1. Slice meat 25 slices per can. Arrange in roasting pans.   |
| Sauce:<br>Pineapple, canned, crushed<br>Vinegar, dry<br>Water<br>Mustard, prepared | 13 lb 10 oz<br>1 oz<br>1 oz | 1 1/2 gal (2 No. 10 cans)<br>1/4 4-oz pkg<br>4 1/2 cups<br>2 tbs | 2. Combine pineapple, vinegar, water, and mustard. Bring to a boil and simmer 5 minutes. Remove from heat.   |
| Sugar, granulated<br>Starch, pregelatinized  | 12 oz<br>4 oz               | 1 3/4 cups<br>7/8 cup  | 3. Combine sugar and starch. Mix well and add slowly to hot mixture, stirring until thickened.<br>4. Pour 3 qt of sauce over mixture in each pan. Bake in moderate oven (medium flame) for 30 to 35 minutes. |

| INGREDIENTS  | WEIGHTS     | MEASURES  | METHOD  |
|--|-------------|---|---|
| G-37 GRILLED LUNCHEON MEAT*                        |             |   |   |
| YIELD: 100 portions                                |             | SIZE OF SERVING: 1 slice                        |   |
| Luncheon meat, canned                              | 24 lb       | 4 6-lb cans                                     | 1. Slice meat 25 slices per can.  |
| Shortening   | 1 1/2 lb    | 3/4 qt  | 2. Grill meat until browned on both sides.  |
| VARIATION 1: GRILLED LUNCHEON MEAT AND CREAM GRAVY |             |   |   |
| Gravy:   |             |   |   |
| Milk, nonfat, dry                                  | 1 3/4 lb    | 6 1/4 cups                                      | 1. Dissolve milk in water. Heat shortening and brown drippings from grill in sauce pan. Stir flour into hot fat. Add milk and stir until blended. Continue to cook until gravy is thickened. Season with salt and pepper. |
| Water for milk, hot                                | 1 1/2 lb    | 7 1/2 qt  |   |
| Shortening and browned particles from grill        | 1 1/2 lb    | 3/4 qt  |   |
| Flour, wheat, general purpose, stirred             | 1 lb        | 1 qt  | 2. Pour over luncheon meat. Keep warm until served.   |
| Salt   | 3 oz        | 4 1/2 tbsp                                      |   |
| Pepper, black                                      |             | 2 tsp   |   |
| VARIATION 2: MUSTARD GRILLED LUNCHEON MEAT         |             |   |   |
| Mustard, prepared                                  | 3/4 lb      | 1 1/2 cups                                      | 1. Mix mustard with melted fat. Grill meat in mixture until browned on both sides.  |
| G-38 LUNCHEON MEAT SANDWICH*                       |             |   |   |
| YIELD: 100 portions                                |             | SIZE OF SERVING: 2 sandwiches                   |   |
| Luncheon meat, canned                              | 24 lb       | 4 6-lb cans                                     | 1. Slice meat 100 slices per can.   |
| Bread  | 32 lb       | 400 slices                                      | 2. Spread mustard on bread. Place 2 slices of meat on 1 slice of bread; top with second slice of bread.   |
| Mustard, prepared                                  | 4 lb        | 2 qt  |   |
| G-39 PORK CHOPS IN TOMATO SAUCE*                   |             |   |   |
| YIELD: 100 portions                                |             | SIZE OF SERVING: 2 to 3 chops and 1/4 cup sauce |   |
| Pork chops, dehydrated, uncooked                   | 12 1/2 lb   | 10 No. 10 cans                                  | 1. Rehydrate pork chops by soaking in lukewarm, salted water for 20 minutes or until all portions are soft. Drain well. Reserve liquid for sauce.   |
| Water, lukewarm                                    |             | 5 gal   |   |
| Salt   | 5 oz        | 1/2 cup   |   |
| Flour, wheat, general purpose, stirred             | 6 lb        | 6 qt  | 2. Mix flour, salt, and pepper.   |
| Salt   | 4 oz        | 6 tbsp  | 3. Dredge moist pork chops in flour mixture to coat each side.  |
| Pepper, black                                      | 1/2 oz      | 2 tbsp  |   |
| Egg mix, dehydrated                                | 1 1/4 lb    | 5 cups (1 No. 3 cyl cn)                         | 4. Add one-half water to egg mix and stir until a smooth paste is formed. Add remaining water and whip until blended.   |
| Water  |             | 1 3/4 qt  | 5. Dip floured pork chop into egg mixture and drain.  |
|  |             |   | 6. Dredge again in flour mixture. Set aside while preparing sauce.  |
| Tomato Sauce:                                      |             |   |   |
| Onions, dehydrated, chopped                        | 6 oz        | 1 3/4 cups                                      | 7. Rehydrate onions and peppers in water for 20 to 30 minutes. Drain. Reserve water for Step 9.   |
| Peppers, green, dehydrated                         | 5 1/3 oz    | 4 cups  | 8. Heat shortening; add garlic, onions, and pepper. Cook over low heat 10 minutes or until vegetables are tender.   |
| Water for vegetables                               |             | 3 qt  | 9. Add soup and gravy base to boiling liquid. Stir to dissolve.   |
| Shortening for griddle                             | 1 lb        | 2 cups  | 10. Add pepper, tomatoes, and Worcestershire sauce to stock. Stir to mix well. Add onions and peppers. Heat to boiling.   |
| Garlic, dehydrated                                 |             | 1 tsp   | 11. Brown pork chops in 1 inch of hot shortening in roasting pan about 1 minute per side.   |
| Soup and gravy base, chicken                       | 4 oz        | 1/2 cup + 1 tbsp                                | 12. Serve immediately with hot sauce.   |
| Water and reserved liquid                          |             | 1 gal   |   |
| Pepper, black                                      |             | 1 tbsp  |   |
| Tomatoes, canned crushed                           | 12 lb 12 oz | 6 qt (2 No. 10 cans)                            |   |
| Worcestershire sauce                               | 6 oz        | 3/4 cup   |   |
| Shortening   | 2 lb        | 1 qt  |   |

NOTE: 2 1/4 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 7.



| INGREDIENTS   | WEIGHTS   | MEASURES                                 | METHOD   |
|---|-----------|--|--|
| G-40 BAKED PORK CHOPS WITH MUSTARD SAUCE                    |           |  |  |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |           | SIZE OF SERVING: 2 to 3 chops plus sauce |  |
| Pork chops, dehydrated, uncooked                            | 12 1/2 lb | 10 No. 10 cans                           | 1. Rehydrate pork chops by soaking in lukewarm, salted water for 20 minutes, or until all portions are soft. Drain well.   |
| Water, lukewarm   |           | 5 gal                                    |  |
| Salt  | 5 oz      | 1/2 cup                                  | 2. Combine ingredients. Stir to mix. Bring to a boil and simmer 10 minutes.<br>3. Pour sauce over pork chops, about 1 qt per pan.<br>4. Bake in moderate oven (medium flame) for 30 minutes. |
| Sauce:  |           |  |  |
| Sugar, granulated   | 3 1/2 lb  | 2 qt                                     |  |
| Mustard, prepared   | 1 1/8 lb  | 1/2 qt                                   |  |
| Vinegar, dry  | 2 oz      | 6 tbsp                                   |  |
| Water   |           | 1 1/4 qt                                 |  |
| Cinnamon, ground  | 1/2 oz    | 2 tbsp                                   |  |

|  |           |  |   |
|--|-----------|--|---|
| G-41 BREADED PORK CHOPS AND CREAM GRAVY*         |           |  |   |
| YIELD: 100 portions                              |           | SIZE OF SERVING: 2 to 3 chops plus gravy |   |
| Pork chops, dehydrated, uncooked                 | 12 1/2 lb | 10 No. 10 cans                           | 1. Rehydrate pork chops by soaking in lukewarm, salted water for 20 minutes, or until all portions are soft. Drain well; reserve liquid for gravy in Step 8.  |
| Water, lukewarm                                  |           | 5 gal                                    |   |
| Salt   | 5 oz      | 1/2 cup                                  | 2. Mix flour, salt, and pepper.   |
| Flour, wheat, general purpose, stirred           | 6 lb      | 6 qt                                     |   |
| Salt   | 4 oz      | 6 tbsp                                   |   |
| Pepper, black                                    | 1/2 oz    | 2 tbsp                                   | 3. Dredge moist pork chop in flour mixture to coat each side.   |
| Egg mix, dehydrated                              | 1 1/4 lb  | 5 cups (1 No. 3 cyl can)                 |   |
| Water  |           | 1 3/4 qt                                 |   |
| Shortening                                       | 2 lb      | 1 qt                                     |   |
| Gravy:   |           |  | 4. Add one-half water to egg mix and stir until a smooth paste is formed. Add remaining water and whip until blended.<br>5. Dip floured pork chop into egg mixture and drain.<br>6. Dredge again in flour mixture.<br>7. Brown chops in 1 inch of hot shortening in roasting pan about 1 minute per side. |
| Milk, nonfat, dry                                | 1 3/4 lb  | 6 1/3 cups                               |   |
| Water & reserved liquid, hot                     |           | 7 1/2 qt                                 |   |
| Shortening and brown particles from roasting pan | 1 1/2 lb  | 3/4 qt                                   |   |
| Flour, wheat, general purpose, stirred           | 1 lb      | 1 qt                                     |   |
| Salt   | 3 oz      | 4 1/2 tbsp                               |   |
| Pepper, black                                    |           | 2 tsp                                    | 8. Dissolve milk in hot liquid. Heat shortening and brown drippings from roasting pan in sauce pan. Stir flour into hot fat. Add milk and stir until blended. Continue to cook until gravy is thickened.<br>9. Pour gravy over chops. Keep warm until served.   |

|   |        |                |   |
|---|--------|----------------|---|
| VARIATION: GRILLED PORK CHOPS AND CREAM GRAVY |        |                |   |
| Shortening                                    | 1/2 lb | 1 cup + 2 tbsp | 1. Rehydrate pork chops in accordance with Step 1 above.<br>2. Omit Steps 2 through 7 above. Grill chops quickly on a hot greased griddle about 1 minute per side.<br>3. Continue with Steps 8 and 9 above. |

| INGREDIENTS                                | WEIGHTS   | MEASURES                               | METHOD   |
|--|-----------|--|--|
| <b>G-42 FRENCH FRIED SHRIMP</b>            |           |  |  |
| YIELD: 100 portions                        |           | SIZE OF SERVING: 1/2 cup (8-10 shrimp) |  |
| Shrimp, dehydrated, cooked                 | 3 lb 4 oz | 4 No. 10 cans                          | 1. Dissolve salt in lukewarm water. Add shrimp. Stir. Soak 20 to 30 minutes.<br>2. Drain and reserve for use in Step 6.  |
| Water, lukewarm                            |           | 3 gal                                  |  |
| Salt                                       |           | 2 tbsp                                 | 3. Place egg mix in mixing bowl. Add 2 cups lukewarm water. Whip to a smooth paste. Add remaining water and whip until all particles are dissolved.<br>4. Let stand for 5 minutes. |
| Egg mix, dehydrated                        | 6 oz      | 1 2/3 cups (1/3 No. 3 cyl can)         |  |
| Water, lukewarm                            |           | 3 1/2 cups                             | 5. Combine dry ingredients. Add to egg mix, mixing until a smooth batter is obtained.  |
| Flour, wheat, general purpose, stirred     | 2 lb      | 2 qt                                   |  |
| Salt                                       | 1 oz      | 1 1/2 tbsp                             | 6. Dip shrimp in batter; drain slightly over batter, drop directly into hot fat and fry 3 to 5 minutes over medium flame until light brown. (Add more shortening as needed.)       |
| Baking Powder                              | 1 1/4 oz  | 2 2/3 tbsp                             |  |
| Shortening, melted (1/2 inch depth in pan) | 5 1/2 lb  | 1 No. 10 can                           |  |

|   |            |                           |   |
|---|------------|---------------------------|---|
| <b>G-43 SCALLOPED SHRIMP AND PEAS</b>                       |            |                           |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |            | SIZE OF SERVING: 3/4 cup  |   |
| Shrimp, dehydrated, cooked                                  | 3 lb 4 oz  | 4 No. 10 cans             | 1. Soak shrimp and onions in salted water for 20 to 30 minutes. Drain and reserve water for sauce.  |
| Water, lukewarm   |            | 3 gal                     |   |
| Salt  | 1/4 lb     | 6 tbsp                    | 2. Drain peas and reserve liquid for sauce.   |
| Onions, dehydrated, chopped                                 | 1 1/2 oz   | 1/2 cup                   |   |
| Peas, canned  | 13 lb 2 oz | 1 1/2 gal (2 No. 10 cans) | 3. Reconstitute milk.<br>4. Heat milk slowly to just below boiling point. Stir occasionally to prevent scorching.   |
| White Sauce:<br>Milk, nonfat, dry                           | 1 3/4 lb   | 6 1/3 cups                |   |
| Water and liquid from shrimp and peas                       |            | 7 1/2 qt                  | 5. Melt margarine, stir in flour. Mix until smooth.<br>6. Add mixture slowly to the hot milk, stirring constantly until sauce is smooth.<br>7. Bring sauce to a boil and cook 5 minutes. Stir occasionally to prevent scorching.<br>8. Season sauce with salt and pepper.   |
| Margarine   | 1 lb       | 1/2 qt                    |   |
| Flour, wheat, general purpose, stirred                      | 1 lb 2 oz  | 1 1/8 qt                  | 9. Mix bread cubes with melted margarine.<br>10. Arrange shrimp between two roasting pans.<br>11. Cover shrimp with sauce (2 qt per pan).<br>12. Add layer of peas (3 qt, 1 No. 10 can per pan).<br>13. Cover with layer of sauce (2 qt per pan).<br>14. Spread bread cubes over sauce.<br>15. Bake in moderate oven (medium flame) for 30 minutes. |
| Salt  | 1/4 lb     | 6 tbsp                    |   |
| Pepper, black   |            | 2 tsp                     |   |
| Bread, cubes  | 2 lb       | 1 gal                     |   |
| Margarine, melted   | 1 lb       | 1/2 qt                    |   |

NOTE 1. 2 No. 2 1/2 cans (2 lb 6 oz) peas, green, dehydrated, compressed, may be substituted for canned peas. Add peas and 2 tbsp salt to 2 gallons boiling water. Remove from heat, stir, cover, and let stand 12-15 minutes. Drain peas and reserve liquid for sauce in Step 3.

2. 1/2 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

VARIATION: **SCALLOPED SALMON AND PEAS**—Substitute salmon, canned, 20 lb (20 No. 1 tall cans), drained with skin and bones removed and flaked, for shrimp, dehydrated, cooked and 2 1/2 gallons water in Step 1. Soak onions in remaining 1/2 gallon water, drain, and add to salmon.

| INGREDIENTS                            | WEIGHTS    | MEASURES  | METHOD   |
|--|------------|---|--|
| G-44                                   |            |   |  |
| SHRIMP CREOLE*                         |            |   |  |
| YIELD: 100 portions                    |            | SIZE OF SERVING: 8 to 10 shrimp + 1/2 cup sauce |  |
| Shrimp, dehydrated, cooked             | 3 lb 4 oz  | 4 No. 10 cans                                   | 1. Dissolve salt in lukewarm water. Add shrimp. Stir. Soak 20 to 30 minutes. Drain for use in Step 5.                                      |
| Water, lukewarm                        |            | 3 gal   |  |
| Salt                                   |            | 2 tbsp  | 2. Soak onions and peppers in water for 20 to 30 minutes. Drain and reserve water for sauce. Saute in shortening until tender. Add garlic. |
| Onions, dehydrated, chopped            | 6 2/3 oz   | 2 cups  |  |
| Peppers, green, dehydrated             | 1/2 lb     | 1 1/2 qt (2 No. 2 1/2 cans)                     |  |
| Water for vegetables                   |            | 1 1/2 gal                                       |  |
| Shortening, melted                     | 12 oz      | 1 1/2 cup                                       | 3. Add tomatoes, salt, pepper, sugar, and Worcestershire sauce to sauteed vegetables. Bring to a boil; lower heat and simmer 10 minutes.   |
| Garlic, dehydrated                     |            | 2 tsp   |  |
| Tomatoes, canned, crushed              | 25 lb 8 oz | 3 gal (4 No. 10 cans)                           |  |
| Salt                                   | 1/4 lb     | 6 tbsp  |  |
| Pepper, black                          |            | 2 tbsp  |  |
| Sugar                                  | 1/4 lb     | 1/2 cup   | 4. Blend flour and water to make a smooth paste. Add to sauce and simmer 5 minutes, stirring constantly until sauce is thickened.          |
| Worcestershire sauce                   | 2 oz       | 1/4 cup   |  |
| Flour, wheat, general purpose, stirred | 1/2 lb     | 2 cups  | 5. Pour sauce over the shrimp. Heat to serving temperature. Serve over rice.   |
| Water from dehydrated vegetables       |            | 2 cups  |  |

NOTE: 2 1/2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

|   |                    |                            |  |
|---|--------------------|----------------------------|--|
| G-45  |                    |                            |  |
| BAKED TUNA AND MACARONI                                     |                    |                            |  |
| YIELD: 2 roasting pans, 6 x 17 5/8 x 21 1/8 in-100 portions |                    | SIZE OF SERVING: 1 1/2 cup |  |
| Tuna, canned  | 20 lb<br>12-1/2 oz | 5 66.1/2-oz cans           | 1. Drain tuna. Reserve liquid for use in Step 4. Flake tuna and set aside for use in Step 9.           |
| Onions, dehydrated, chopped                                 | 5 3/4 oz           | 1 3/4 cups                 | 2. Rehydrate onions and peppers for 20 to 30 minutes. Drain. Reserve for Step 6.                       |
| Peppers, green, dehydrated                                  | 5 oz               | 3 3/4 cups                 |  |
| Water for vegetables  |                    | 3 1/2 qt                   | 3. Rehydrate milk; heat to just below boiling. DO NOT BOIL.  |
| Milk, nonfat, dry   | 3 lb 4 oz          | 11 1/4 qt                  |  |
| Water   |                    | 3 3/4 gal                  |  |
| Flour, wheat, general purpose, stirred                      | 2 lb               | 2 qt                       |  |
| Reserved liquid   |                    | 3 1/2 cups                 |  |
| Margarine, melted   | 12 oz              | 1 1/2 cups                 | 4. Blend flour, reserved liquid, margarine, and salt together; stir until smooth.                      |
| Salt  | 4 oz               | 6 tbsp                     |  |
| Macaroni  | 9 lb               | 2 1/4 gal                  | 5. Add roux to milk, stirring constantly. Cook 10 to 15 minutes or until thickened. Stir occasionally. |
| Water, boiling  |                    | 6 gal                      |  |
| Salt  | 4 oz               | 6 tbsp                     | 6. Add onions and peppers to sauce; bring to a boil, stirring constantly to prevent scorching.         |
|   |                    |                            |  |
|   |                    |                            |  |
|   |                    |                            | 7. Add salt to water; heat to a rolling boil.  |
|   |                    |                            | 8. Add macaroni, stirring until water boils again. Cook 10 to 15 minutes or until tender. Drain well.  |
|   |                    |                            | 9. Combine tuna and macaroni with sauce. Mix well. Pour about 4 3/4 gal into each greased pan.         |
|   |                    |                            | 10. Reheat and serve or turn into roasting pans and bake in hot oven (high flame) for 20 minutes.      |

NOTE: 2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

| INGREDIENTS  | WEIGHTS                      | MEASURES  | METHOD  |
|--|------------------------------|---|---|
| <b>G-46</b>  |                              |   |   |
| <b>FRIED FISH SQUARES*</b>   |                              |   |   |
| <b>YIELD:</b> 100 portions   |                              | <b>SIZE OF SERVING:</b> 1 1/2 squares           |   |
| Fish squares, dehydrated<br>Water, cool  |                              | 8 No. 10 cans<br>3 gal                          | 1. Cover fish squares with cool water. Do not stack more than 3 layers deep.<br>2. Let soak until all portions of the fish are moistened, about 3 to 8 minutes. Drain. Let fish stand at least 30 minutes before cooking to equalize moisture.                            |
| Bread (crumbs, dry, ground)<br>Flour, wheat, general purpose, stirred<br>Salt<br>Pepper, black,  | 1 1/2 lb<br>1 3/4 lb<br>5 oz | 1 1/2 qt<br>1 3/4 qt<br>1/2 cup<br>1 1/2 tbsps  | 3. Mix bread crumbs, flour, salt, and pepper.<br>4. Dredge fish in flour mixture.   |
| Shortening, melted   | 2 lb                         | 1 qt  | 5. Fry in shallow, hot fat for approximately 3 minutes or until brown.<br>6. Drain and serve.   |
| <b>VARIATION: FISH WITH CORNBREAD COATING</b> —Follow Steps 1 and 2. In Step 3, omit bread crumbs and flour and use 3 1/4 qt (4 lb 8 oz - 1 No. 10 can) cornbread mix (discard soda packet) with the salt and pepper. Follow Step 5. |                              |   |   |
| <b>G-47</b>  |                              |   |   |
| <b>SALMON LOAF</b>   |                              |   |   |
| <b>YIELD:</b> 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |                              | <b>SIZE OF SERVING:</b> 1 slice (4 ounces)      |   |
| Salmon, canned   | 19 lb 6 oz                   | 2 1/2 gal (20 15 1/2-oz cans)                   | 1. Drain salmon. Reserve juice for use in Step 3 and salmon for use in Step 9. Remove and discard skin and bones. Flake salmon.   |
| Potatoes, white, instant, granules<br>Milk, nonfat, dry<br>Salt  | 4 lb<br>3 1/4 oz<br>1 oz     | 2 qt (2/3 No. 10 can)<br>3/4 cup<br>1 2/3 tbsps | 2. Combine instant potatoes, milk, and salt. Set aside for use in Step 5.   |
| Water and salmon juice<br>Margarine  | 1/2 lb                       | 1 1/4 gal<br>1 cup                              | 3. Heat water and salmon juice to boiling.<br>4. Add margarine.<br>5. Add potato mixture rapidly to hot liquid. Whip until smooth.<br>6. Let potato mixture stand to cool.  |
| Egg mix, dehydrated<br>Water, lukewarm   | 10 oz                        | 2 1/2 cups (1/2 No. 3 cyl can)<br>3 cups        | 7. Add 1 cup of water to egg mix and stir to smooth paste, add remaining water and whip until blended.  |
| Onions, dehydrated, chopped<br>Water for onions  | 1 1/2 oz                     | 1/2 cup<br>1 1/4 cups                           | 8. Soak onions in water for 20 to 30 minutes. Drain.  |
| Pepper, black  |                              | 2 tsp   | 9. Combine salmon, cooled potato mixture, eggs, onions, and pepper. Mix thoroughly.<br>10. Shape into 8 loaves; place 4 loaves crosswise in each greased pan.<br>11. Bake in moderate oven (medium flame) 45 minutes or until light brown.<br>12. Cut 13 slices per loaf. |

**NOTE:** 1/2 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 8.

| INGREDIENTS   | WEIGHTS            | MEASURES                             | METHOD  |
|---|--------------------|--------------------------------------|---|
| G-48 TUNA LOAF  |                    |                                      |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |                    | SIZE OF SERVING: 1 slice (4 ounces)  |   |
| Tuna, canned  | 20 lb<br>12-1/2 oz | 5 66.5-oz cans                       | 1. Drain tuna. Reserve juice; add water to juice to make 1 1/2 quarts. Flake tuna.                          |
| Onion, dehydrated, chopped                                  | 2 1/2 oz           | 2/3 cup plus<br>3 tbsp               | 2. Soak onions in water for 20 to 30 minutes. Drain.  |
| Water for onions  |                    | 2 cups                               | 3. Saute onions in margarine until tender.  |
| Margarine   | 1/2 lb             | 1 cup                                |   |
| Egg mix, dehydrated   | 10 oz              | 2 1/2 cups<br>(1/2 No. 3<br>cyl can) | 4. Add 1 cup of water to egg mix and stir to smooth paste; add remaining water and whip until blended.      |
| Water, lukewarm   |                    | 3 cups                               |   |
| Bread crumbs, dry   | 4 lb               | 1 gal                                | 5. Combine tuna, juice, and sauteed onions with bread crumbs, eggs, and pepper. Mix lightly but thoroughly. |
| Pepper, black   |                    | 1 1/2 tsp                            | 6. Shape into 8 loaves; place 4 loaves crosswise in each greased pan.                                       |
|   |                    |                                      | 7. Bake in moderate oven (medium flame) 45 minutes or until light brown.                                    |
|   |                    |                                      | 8. Cut 13 slices per loaf.  |

NOTE: 1 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

## H. Salads

| INGREDIENTS   | WEIGHTS  | MEASURES                        | METHOD   |
|---|----------|---------------------------------|--|
| H-1 CABBAGE AND GREEN PEPPER SALAD WITH PICKLE DRESSING |          |                                 |  |
| YIELD: 3 gal-100 portions                               |          | SIZE OF SERVING: 1/2 cup        |  |
| Cabbage, dehydrated                                     | 1 1/2 lb | 4 1/2 qt (6 No.<br>2 1/2 cans)  | 1. Combine cabbage, peppers, and water. Soak 3 hours.      |
| Peppers, green, dehydrated                              | 4 1/4 oz | 3 1/8 cups (1<br>No. 2 1/2 can) | 2. Drain.  |
| Water   |          | 3 1/2 gal                       |  |
| Dressing:   |          |                                 | 3. Combine ingredients. Pour over cabbage; toss and serve. |
| Sugar, granulated                                       | 1 3/4 lb | 1 qt                            |  |
| Salt  | 2 oz     | 3 tbsp                          |  |
| Pepper, black   |          | 2 tsp                           |  |
| Vinegar, dry  | 1/4 lb   | 3/4 cup                         |  |
| Water for vinegar                                       |          | 1 1/4 qt                        |  |

NOTE: 3 No. 2 1/2 cans (2 lb 13 oz) dehydrated, compressed cabbage may be substituted for dehydrated cabbage in Step 1. Break discs into 4 or 5 pieces and rehydrate as in Step 1.

VARIATION: CABBAGE AND CARROT SALAD WITH COOKED SALAD DRESSING—Substitute 3 discs (1/2 No. 2 1/2 can) carrots, shredded, dehydrated, compressed, for green peppers in Steps 1 and 2. Omit Dressing in Step 3 and substitute Cooked Salad Dressing.

|  |           |                     |  |
|--|-----------|---------------------|--|
| Cooked Salad Dressing:                 |           |                     |  |
| Sugar, granulated                      | 1 lb 2 oz | 2 1/2 cups          | 1. Mix sugar and flour together until well blended.    |
| Flour, wheat, general purpose, stirred | 7 oz      | 1 3/4 cups          |  |
| Water                                  |           | 2 qt                | 2. Add water and mix until smooth.                     |
| Mustard, prepared                      | 4 oz      | 1/2 cup             | 3. Add mustard, salt, vinegar, and water.              |
| Salt                                   | 1 1/4 oz  | 1 2/3 tbsp          | 4. Heat together, stirring constantly until thickened. |
| Vinegar, dry                           | 1 1/2 oz  | 1/4 cup (1/3<br>pg) |  |
| Water for vinegar                      |           | 1 1/2 cups          |  |
| Margarine                              | 8 oz      | 1 cup               | 5. Add margarine and blend until melted.               |

| INGREDIENTS  | WEIGHTS    | MEASURES                    | METHOD   |
|--|------------|-----------------------------|--|
| H-2 CARROT, CABBAGE, AND PINEAPPLE SLAW  |            |                             |  |
| YIELD: 100 portions  |            | SIZE OF SERVING: 1/2 cup    |  |
| Cabbage, dehydrated  | 1 lb 4 oz  | 3 3/4 qt (5 No. 2 1/2 cans) | 1. Combine cabbage and carrots in water. Soak 3 hours or until rehydrated. Drain.  |
| Carrots, shredded, dehydrated, compressed  | 6 oz       | 3 discs (1/2 No. 2 1/2 can) |  |
| Water, cool  |            | 5 gal                       |  |
| Pineapple canned, sliced   | 6 lb 12 oz | 1 No. 10 can                | 2. Drain pineapple. Reserve juice for use in Step 6.<br>3. Cut pineapple slices into 1/2" pieces.<br>4. Combine pineapple, cabbage, and carrots. |
| <i>Cooked Salad Dressing (3 qts)</i><br>Sugar, granulated  | 1 lb 2 oz  | 2 1/2 cups                  | 5. Mix sugar and flour together until well blended.  |
| Flour, wheat general purpose, stirred  | 7 oz       | 1 3/4 cups                  |  |
| Water and pineapple juice  |            | 2 qts                       | 6. Add water and pineapple juice. Mix until smooth.  |
| Mustard, prepared  | 4 oz       | 1/2 cup                     | 7. Add mustard, salt, vinegar, and water. Heat together while stirring until thickened.  |
| Salt   | 1 1/4 oz   | 1 2/3 tbsp                  |  |
| Vinegar, dry   | 1 1/2 oz   | 1/4 cup (1/3 pg)            |  |
| Water for vinegar  |            | 1 1/2 cups                  | 8. Add margarine and blend until melted.<br>9. Add to pineapple, cabbage, and carrot mixture; toss.  |
| Margarine  | 8 oz       | 1 cup                       |  |
| NOTE: 1 1/2 No. 2 1/2 cans (1 lb 7 oz) dehydrated compressed cabbage may be substituted for dehydrated cabbage in Step 1. Break discs into four or five pieces and rehydrate as in Step 1. |            |                             |  |

|  |           |                                 |   |
|--|-----------|---------------------------------|---|
| H-3 CARROT AND RAISIN SALAD                        |           |                                 |   |
| YIELD: 100 portions                                |           | SIZE OF SERVING: 1/3 cup        |   |
| Carrots, shredded                                  | 1 lb 4 oz | 10 discs (1 2/3 No. 2 1/2 cans) | 1. Break discs into 4 equal pieces. Add to water and let stand until fully rehydrated (approximately 45 minutes). Stir to break apart. Drain. |
| Water, cool  |           | 6 3/4 qt                        |   |
| Raisins  | 3 lb      | 2 1/4 qt                        | 2. Wash and drain raisins; add to carrots; mix.   |
| <i>Cooked Salad Dressing:</i><br>Sugar, granulated | 12 oz     | 1 3/4 cups                      | 3. Blend sugar and flour together.<br>4. Add water and mix until smooth.  |
| Flour, wheat, general purpose, stirred             | 5 oz      | 1 1/4 cups                      |   |
| Water  |           | 5 1/4 cups                      | 5. Add mustard, salt, vinegar, and water. Heat together while stirring, until thickened.  |
| Mustard, prepared                                  | 2 2/3 oz  | 1/3 cup                         |   |
| Salt   |           | 1 tbsp                          |   |
| Vinegar, dry                                       |           | 3 tbsp                          | 6. Add margarine and blend until melted.<br>7. Add to carrot and raisin mixture; toss.  |
| Water for vinegar                                  |           | 1 cup                           |   |
| Margarine  | 5 1/3 oz  | 2/3 cup                         |   |

| INGREDIENTS  | WEIGHTS   | MEASURES  | METHOD  |
|--|-----------|---|---|
| H-4 PINEAPPLE AND COTTAGE CHEESE SALAD*  |           |   |   |
| YIELD: 100 portions  |           | SIZE OF SERVING: 1 pineapple slice + 1/4 cup cheese |   |
| Cheese, cottage, dehydrated<br>Water for cheese  | 2 lb 2 oz | 2 No. 10 cans<br>4 1/4 qt                           | 1. Place cheese in serving pan. Pour water evenly over the cheese stirring gently to wet all particles. Let stand 10 minutes. |
| Pineapple, canned, sliced  | 13 1/2 lb | 2 No. 10 cans                                       | 2. Drain pineapple.<br>3. Place 1/4 cup cottage cheese on each pineapple slice.   |
| VARIATION: <i>PEACH AND COTTAGE CHEESE SALAD*</i> —Follow Step 1. In Step 2, omit pineapple and substitute 2 No. 10 cans of canned peaches. Drain peaches and use either 2 quarters or 4 slices and 1/4 cup cheese for each serving. |           |   |   |

|   |             |   |   |
|---|-------------|---|---|
| H-5 PEAR AND CHEESE SALAD                                   |             |   |   |
| YIELD: 100 portions   |             | SIZE OF SERVING: 1 pear half with cheese ball |   |
| Pears, canned   | 19 lb 14 oz | 2 1/4 gal (3 No. 10 cans)                     | 1. Drain pears.   |
| Cheese, processed, American, dehydrated<br>Water for cheese | 1 lb 6 oz   | 5 1/2 cups<br>1 1/2 cups                      | 2. Add water to cheese. Blend well.<br>3. Form into small balls.<br>4. Serve one pear half with ball of cheese in center. |

## I. Soups

| INGREDIENTS   | WEIGHTS  | MEASURES                      | METHOD  |
|---|----------|-------------------------------|---|
| I-1 BEEF NOODLE SOUP*   |          |                               |   |
| YIELD: 6 1/4 gal-100 portions   |          | SIZE OF SERVING: 1 cup        |   |
| Soup, dehydrated, beef flavored, w/noodles and vegetables<br>Water, boiling | 4 3/4 lb | 4 No. 2 1/2 cans<br>6 1/2 gal | 1. Stir soup into boiling water. Cover and simmer 7 minutes.<br>2. Serve hot.         |
| I-2 CHICKEN-NOODLE SOUP*  |          |                               |   |
| YIELD: 6 1/4 gal-100 portions   |          | SIZE OF SERVING: 1 cup        |   |
| Soup, dehydrated, chicken flavored, w/noodles<br>Water, boiling             | 4 3/4 lb | 4 No. 2 1/2 cans<br>6 1/2 gal | 1. Stir soup into boiling water. Cover and simmer 7 minutes.<br>2. Serve hot.         |
| I-3 ONION SOUP*   |          |                               |   |
| YIELD: 6 1/4 gal-100 portions   |          | SIZE OF SERVING: 1 cup        |   |
| Soup, dehydrated, onion<br>Water, boiling                                   | 2 1/2 lb | 2 No. 2 1/2 cans<br>6 1/4 gal | 1. Stir soup slowly into boiling water. Cover and simmer 10 minutes.<br>2. Serve hot. |

| INGREDIENTS  | WEIGHTS  | MEASURES               | METHOD   |
|--|----------|------------------------|--|
| <b>I-4 POTATO SOUP</b>   |          |                        |  |
| YIELD: 6 1/4 gal-100 portions  |          | SIZE OF SERVING: 1 cup |  |
| Bacon, precooked, sliced, canned   | 12 oz    | 1/6 No. 10 can         | 1. Cook bacon until crisp. Remove from heat.   |
| Onions, dehydrated, chopped  | 5 1/2 oz | 1 2/3 cups             | 2. Add onions, salt, and pepper to bacon, and mix well.  |
| Salt   | 5 oz     | 1/2 cup                |  |
| Pepper, black  | 1/4 oz   | 1 tbsp                 |  |
| Water  |          | 6 gal                  | 3. Add water and bring to a boil.  |
| Milk, nonfat, dry  | 2 1/2 lb | 8 3/4 cups             | 4. Combine nonfat milk and potato granules; mix until thoroughly blended.  |
| Potatoes, white, instant, granules   | 4 lb     | 2 qt (2/3 No. 10 can)  | 5. Pour potato granules into hot water, stirring until smooth.<br>6. Simmer 5 minutes. Do not boil.<br>7. Serve hot. |
| NOTE: 2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2. Rehydrate discs in 1 quart of water for 20 minutes before adding to bacon. |          |                        |  |

|  |      |                        |   |
|--|------|------------------------|---|
| <b>I-5 TOMATO VEGETABLE NOODLE SOUP*</b>     |      |                        |   |
| YIELD: 6 1/4 gal-100 portions                |      | SIZE OF SERVING: 1 cup |   |
| Soup, dehydrated, tomato-vegetable w/noodles | 4 lb | 4 No. 2 1/2 cans       | 1. Stir soup into boiling water. Cover and simmer 20 minutes. |
| Water, boiling                               |      | 6 1/4 gal              | 2. Serve hot.   |

**J. Vegetables**

| INGREDIENTS  | WEIGHTS    | MEASURES                 | METHOD  |
|--|------------|--------------------------|---|
| <b>J-1 BAKED BEANS*</b>  |            |                          |   |
| YIELD: 1 roasting pan, 6 × 17 5/8 × 21 1/8 in-100 portions   |            | SIZE OF SERVING: 3/4 cup |   |
| Onions, dehydrated, chopped  | 4 oz       | 1 1/2 cups               | 1. Rehydrate onions by soaking in water 20 to 30 minutes. Drain.  |
| Water for onions   |            | 3 cups                   |   |
| Bacon, precooked, sliced, canned   | 2 lb 1 oz  | 3/5 No. 10 can           | 2. Brown bacon in pan. DO NOT DRAIN. Remove bacon and crumble. Save for Step 4.                                     |
| Beans, white, canned in tomato sauce   | 34 lb 6 oz | 5 No. 10 cans            | 3. Add onions to bacon fat. Cook until lightly browned.   |
| Catsup, tomato   | 1 lb 7 oz  | 2 1/2 cups               | 4. Combine sauteed onions, bacon, beans, catsup, syrup and mustard. Mix well.                                       |
| Syrup, imitation, maple  |            | 3 cups (1/4 No. 10 can)  | 5. Bake covered in moderate oven (medium flame) until heated thoroughly (about 1 hour). Add extra liquid if needed. |
| Mustard, prepared  |            | 3/4 cup                  |   |
| NOTE 1. Cover may be removed for browning after 1/2 hour.<br>2. 1 1/2 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1. |            |                          |   |

|  |      |                          |   |
|--|------|--------------------------|---|
| <b>J-2 BUTTERED GREEN BEANS</b>  |      |                          |   |
| YIELD: 3 1/2 gal-100 portions  |      | SIZE OF SERVING: 1/2 cup |   |
| Beans, green, dehydrated   | 2 lb | 6 1/2 qt (2 No. 10 cans) | 1. Add dehydrated green beans and salt to water.            |
| Water, cool  |      | 4 gal                    | 2. Bring slowly to a boil in 20 minutes. Stir occasionally. |
| Salt   | 5 oz | 1/2 cup                  | 3. Boil moderately until tender, about 30 minutes.          |
| Margarine  | 1 lb | 1/2 qt                   | 4. Season with margarine, sugar, and pepper.                |
| Sugar, granulated (optional)   | 1 oz | 2 tbsp                   |   |
| Pepper, black  |      | 2 tsp                    |   |
| NOTE: Beans, green, canned, 4 No. 10 cans, may be substituted for beans, green dehydrated, and the water. Heat canned beans in own liquid, add margarine, salt, and pepper before serving. |      |                          |   |



| INGREDIENTS                          | WEIGHTS    | MEASURES                 | METHOD   |
|--------------------------------------|------------|--------------------------|--|
| J-2a BUTTERED GREEN BEANS*           |            |                          |  |
| YIELD: 3 1/2 gal-100 portions        |            | SIZE OF SERVING: 1/2 cup |  |
| Beans, green, dehydrated, compressed | 1 lb 15 oz | 2 No. 2 1/2 cans         | <ol style="list-style-type: none"> <li>1. Add dehydrated green beans to boiling, salted water. Return water to a boil.</li> <li>2. Boil moderately until beans separate, stirring occasionally.</li> <li>3. Remove from heat. Let stand uncovered 10 minutes.</li> </ol> |
| Water, boiling                       | 3 1/3 oz   | 3 1/2 gal                |  |
| Salt                                 |            | 5 tbsp                   |  |
| Reserved liquid                      | 1 lb       | 1 qt                     | <ol style="list-style-type: none"> <li>4. Drain; reserve 1 qt liquid.</li> <li>5. Combine liquid, margarine, and pepper. Pour over beans.</li> </ol>   |
| Margarine                            |            | 2 cups                   |  |
| Pepper, black                        |            | 1 tsp                    |  |

|   |           |                          |   |
|---|-----------|--------------------------|---|
| J-3 SAVORY GREEN BEANS                    |           |                          |   |
| YIELD: 3 1/2 gal-100 portions             |           | SIZE OF SERVING: 1/2 cup |   |
| Beans, green, dehydrated                  | 2 lb      | 6 1/2 qt (2 No. 10 cans) | <ol style="list-style-type: none"> <li>1. Add beans and other ingredients to water. Stir.</li> <li>2. Bring slowly to a boil in 20 minutes. Stir occasionally.</li> <li>3. Boil moderately until tender, about 30 minutes.</li> </ol> |
| Bacon, precooked, sliced, canned, chopped | 1 lb 8 oz | 1/3 No. 10 can           |   |
| Onions, dehydrated, chopped               | 3 1/3 oz  | 1 cup                    |   |
| Vinegar, dry                              | 1/4 oz    | 2/3 tbsp                 |   |
| Sugar, granulated                         | 1 oz      | 2 tbsp                   |   |
| Water, cool                               |           | 4 gal                    |   |

NOTE: Green beans, canned, 4 No. 10 cans (including liquid in cans), may be substituted for beans, green, dehydrated, and the 4 gallons of water. Add remaining ingredients; bring to a boil and simmer 10 minutes.

|   |            |                          |  |
|---|------------|--------------------------|--|
| J-3a SAVORY GREEN BEANS                   |            |                          |  |
| YIELD: 3 1/2 gal-100 portions             |            | SIZE OF SERVING: 1/2 cup |  |
| Beans, green, dehydrated, compressed      | 1 lb 15 oz | 2 No. 2 1/2 cans         | <ol style="list-style-type: none"> <li>1. Add beans, bacon, onions, vinegar, and sugar to boiling water. Return water to a boil.</li> <li>2. Boil moderately until beans separate, stirring occasionally.</li> <li>3. Remove from heat and let stand uncovered 10 minutes. Drain.</li> </ol> |
| Water, boiling                            | 1 lb 8 oz  | 3 1/2 gal                |  |
| Bacon, precooked, sliced, canned, chopped |            | 1/3 No. 10 can           |  |
| Onions, dehydrated, chopped               | 3 1/3 oz   | 1 cup                    |  |
| Vinegar, dry                              | 1 oz       | 2/3 tbsp                 |  |
| Sugar, granulated                         |            | 2 tbsp                   |  |

|                           |            |                          |  |
|---------------------------|------------|--------------------------|--|
| J-4 BUTTERED LIMA BEANS   |            |                          |  |
| YIELD: 3 gal-100 portions |            | SIZE OF SERVING: 1/2 cup |  |
| Beans, lima, canned       | 26 lb 4 oz | 3 gal (4 No. 10 cans)    | <ol style="list-style-type: none"> <li>1. Heat thoroughly. Drain and reserve 2 cups of cooking liquid for seasoning.</li> <li>2. Place beans in serving pan.</li> <li>3. Melt margarine in bean liquid. Add seasoning and pour over beans. Serve hot.</li> </ol> |
| Margarine                 | 1 lb       | 1/2 qt                   |  |
| Salt                      | 3 oz       | 4 1/2 tbsp               |  |
| Pepper, black             |            | 1 tsp                    |  |

| INGREDIENTS  | WEIGHTS  | MEASURES                      | METHOD  |
|--|----------|-------------------------------|---|
| J-5 BAVARIAN CABBAGE*  |          |                               |   |
| YIELD: 3 1/4 gal-100 portions  |          | SIZE OF SERVING: 1/2 cup      |   |
| Cabbage, dehydrated  | 3 lb     | 2 1/4 gal (12 No. 2 1/2 cans) | 1. Bring water, salt, and cabbage to a boil; simmer 10 minutes or until tender. DO NOT OVER-COOK. Drain, reserve 3 cups liquid.   |
| Salt   | 4 oz     | 6 tbsp                        |   |
| Water, cool  |          | 4 1/2 gal                     |   |
| Onions, dehydrated chopped   | 3 1/3 oz | 1 cup                         | 2. Soak onions in water for 20 minutes. Drain.  |
| Water for onions   |          | 2 1/2 cups                    |   |
| Shortening   | 1 lb     | 2 cups                        | 3. Add onions to melted shortening. Cook until onions begin to brown.<br>4. Add sugar, salt, dry vinegar, and liquid. Stir until blended. Bring to a boil.<br>5. Add cabbage to sauce and cook 5 to 10 minutes, stirring to mix well. |
| Sugar, granulated  | 3/4 lb   | 1 3/4 cups                    |   |
| Salt   | 2 oz     | 3 tbsp                        |   |
| Vinegar, dry   | 3 oz     | 1/2 cup (3/4 4-oz pg)         |   |
| Reserved liquid  |          | 3 cups                        |   |
| NOTE 1. 3 No. 2 1/2 cans (2 lb 13 oz) dehydrated, compressed cabbage, may be substituted for dehydrated cabbage in Step 1. Reduce simmer time to 5 minutes. Drain; reserve 3 cups liquid. Proceed with Step 2. |          |                               |   |
| 2. 1 1/4 dics of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.  |          |                               |   |

| J-6   |  | CREAMED CABBAGE  |  |
|---|--|--|--|
| YIELD: 4 gal-100 portions   |  | SIZE OF SERVING: 2/3 cup   |  |
| Cabbage, dehydrated   | 2 lb 8 oz                                    | 7 1/2 qt (10 No. 2 1/2 cans)   | 1. Bring water, salt, and cabbage to a boil; simmer 10 minutes or until tender. DO NOT OVER-COOK. Drain.   |
| Water, cool<br>Salt   | 4 oz   | 3 3/4 gal<br>6 tbsp  |  |
| Water, warm<br>Milk, nonfat, dry<br>Shortening<br>Flour, wheat, general purpose, stirred<br>Salt<br>Pepper, black   | 1 lb 8 oz<br>1 lb 8 oz<br>14 oz<br><br>1 1/3 | 5 3/4 qts<br>5 cups<br>3 1/4 cups<br>3 1/2 cups<br><br>2 tbsp<br>1 1/4 tsp | 2. Dissolve milk in warm water and heat to just below boiling.<br>3. Melt shortening; stir in flour. Add mixture slowly to hot milk, stirring constantly until mixture is smooth.<br>4. Cook until thickened, 5 to 10 minutes.<br>5. Add seasoning and pour over cabbage.<br>6. Bring to a boil and serve. |
| NOTE: 3 No. 2 1/2 cans (2 lb 13 oz) dehydrated, compressed cabbage may be substituted for dehydrated cabbage in Step 2. Decrease simmer time to 5 minutes. Proceed with Step 2. |  |  |  |

|   |             |                                 |   |
|---|-------------|---------------------------------|---|
| <b>J-7 PIQUANT CABBAGE</b>  |             |                                 |   |
| <b>YIELD: 3 1/4 gal-100 portions</b>  |             | <b>SIZE OF SERVING: 1/2 cup</b> |   |
| Cabbage, dehydrated   | 2 lb        | 1 1/2 gal (8 No. 2 1/2 cans)    | 1. Bring water, salt, and cabbage to a boil; simmer 10 minutes or until tender. DO NOT OVER-COOK. Drain.      |
| Water   |             | 3 gal                           |   |
| Salt  | 3 oz        | 4 1/2 tbsp                      |   |
| Onions, dehydrated, chopped   | 2 oz        | 2/3 cup                         | 2. Soak onions in water for 20 to 30 minutes. Drain.  |
| Water   |             | 2 cups                          |   |
| Shortening or bacon drippings   | 12 oz       | 1 3/4 cups                      | 3. Saute onions in hot shortening.<br>4. Combine cabbage, onions, tomatoes, and seasoning. Simmer 15 minutes. |
| Tomatoes, canned  | 12 lb 12 oz | 1 1/2 gal (2 No. 10 cans)       |   |
| Sugar, granulated   | 2 oz        | 1/4 cup                         |   |
| Salt  | 2 oz        | 3 tbsp                          |   |
| Vinegar, dry  | 1/2 oz      | 4 tsp                           |   |
| Pepper, black   |             | 1 tsp                           |   |
| NOTE 1. 2 No. 2 1/2 cans (1 lb 14 oz) dehydrated, compressed cabbage may be substituted for dehydrated cabbage in Step 1. Decrease simmer time to 5 minutes. Proceed with Step 2. |             |                                 |   |
| 2. 3/4 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.   |             |                                 |   |

| INGREDIENTS               | WEIGHTS    | MEASURES                 | METHOD  |
|---------------------------|------------|--------------------------|---|
| J-8 BUTTERED CARROTS      |            |                          |   |
| YIELD: 3 gal-100 portions |            | SIZE OF SERVING: 1/2 cup |   |
| Carrots, canned           | 26 lb 4 oz | 3 gal (4 No. 10 cans)    | 1. Heat carrots thoroughly. Drain and reserve 2 cups of liquid for seasoning.         |
| Margarine                 | 1 lb       | 2 cups                   | 2. Melt margarine in reserved liquid. Add seasoning and pour over carrots. Serve hot. |
| Salt                      | 2 oz       | 3 tbsp                   |   |
| Pepper, black             |            | 1 tsp                    |   |

|                                |            |                           |  |
|--------------------------------|------------|---------------------------|--|
| J-9 BUTTERED CARROTS AND PEAS* |            |                           |  |
| YIELD: 3 gal-100 portions      |            | SIZE OF SERVING: 1/2 cup  |  |
| Carrots, canned                | 13 lb 2 oz | 1 1/2 gal (2 No. 10 cans) | 1. Combine carrots and peas and heat thoroughly. Drain and reserve 2 cups of liquid for seasoning. |
| Peas, canned                   | 13 lb 2 oz | 1 1/2 gal (2 No. 10 cans) |  |
| Margarine                      | 1 lb       | 2 cups                    | 2. Melt margarine in reserved liquid. Add seasoning and pour over carrots and peas. Serve hot.     |
| Salt                           | 2 oz       | 3 tbsp                    |  |
| Pepper                         |            | 1 tsp                     |  |

NOTE: 2 No. 2 1/2 cans (2 lb 6 oz) dehydrated, compressed peas may be substituted for canned peas. Add peas and 2 tbsp salt to 2 gallons boiling water. Remove from heat; stir. Cover and let stand 12-15 minutes. Drain and reserve 2 cups of liquid. Follow Steps 1 and 2.

|                           |                   |                          |   |
|---------------------------|-------------------|--------------------------|---|
| J-10 BUTTERED CORN*       |                   |                          |   |
| YIELD: 3 gal-100 portions |                   | SIZE OF SERVING: 1/2 cup |   |
| Corn, canned, whole grain | 17 lb 8 oz (D.W.) | 3 gal (4 No. 10 cans)    | 1. Heat corn to simmering temperature just before serving. Drain; reserve 2 cups of liquid for seasoning. |
| Margarine                 | 1 lb              | 2 cups                   | 2. Melt margarine in reserved liquid; add seasoning.  |
| Pepper, black             |                   | 1 tsp                    |   |
|                           |                   |                          | 3. Pour over corn. Serve hot.   |

|                             |                  |                                    |  |
|-----------------------------|------------------|------------------------------------|--|
| J-11 CORN RELISH*           |                  |                                    |  |
| YIELD: 1 gallon             |                  | SIZE OF SERVING: 2 1/2 tablespoons |  |
| Onions, dehydrated, chopped | 2 1/2 oz         | 3/4 cup                            | 1. Combine onions, peppers, and water. Rehydrate for 30 minutes. Drain.  |
| Peppers, green, dehydrated  | 2 oz             | 1 1/2 cup                          |  |
| Water                       |                  | 1 1/2 qt                           |  |
| Corn, canned, whole grain   | 5 lb 7 oz (D.W.) | 3 3/4 qt (1 1/4 No. 10 cans)       | 2. Drain corn. Reserve liquid for use in Step 3.   |
| Sugar, granulated           | 2 lb 6 oz        | 5 1/4 cups                         | 3. Combine sugar, salt, pepper, dry vinegar, and reserved corn liquid.<br>4. Combine onions, peppers, and corn. Pour liquid over corn mixture and let stand 1 hour.<br>5. Drain the relish, reserving 2 cups liquid.<br>6. Pour liquid back over corn mixture. Serve cold. |
| Salt                        | 2 oz             | 3 tbsp                             |  |
| Pepper, black               |                  | 1 tbsp                             |  |
| Vinegar, dry                | 5 oz             | 1 cup (1 1/4 4-oz pkg)             |  |
| Reserved liquid and water   |                  | 1 1/2 qt                           |  |
|                             |                  |                                    |  |

NOTE: 1 disc of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.

|                                  |                   |                           |  |
|----------------------------------|-------------------|---------------------------|--|
| J-12 SAUTEED CORN                |                   |                           |  |
| YIELD: 3 1/4 gal-100 portions    |                   | SIZE OF SERVING: 1/2 cup  |  |
| Peppers, green, dehydrated       | 1/2 lb            | 6 cups (2 No. 2 1/2 cans) | 1. Soak peppers in water for 20 to 30 minutes. Drain.  |
| Water                            |                   | 2 qt                      |  |
| Bacon, precooked, sliced, canned | 1 lb 2 oz         | 1/4 No. 10 can            | 2. Chop bacon and cook until browned.  |
| Corn, canned, whole grain        | 17 lb 8 oz (D.W.) | 3 gal (4 No. 10 cans)     | 3. Add drained corn and green peppers to bacon.<br>4. Fry 5 minutes (medium flame). Serve hot. |
|                                  |                   |                           |  |

| INGREDIENTS   | WEIGHTS    | MEASURES                 | METHOD   |
|---|------------|--------------------------|--|
| <b>J-13 BUTTERED PEAS*</b>  |            |                          |  |
| YIELD: 3 gal-100 portions   |            | SIZE OF SERVING: 1/2 cup |  |
| Peas, canned  | 26 lb 4 oz | 3 gal (4 No. 10 cans)    | 1. Heat thoroughly. Drain and reserve 2 cups of liquid for seasoning.  |
| Margarine   | 1 lb       | 2 cups                   | 2. Place peas in serving pan.  |
| Salt  | 2 oz       | 3 tbsp                   | 3. Melt margarine in reserved liquid. Add seasoning and pour over peas. Serve hot.                                 |
| Pepper, black   |            | 1 tsp                    |  |
| NOTE: 4 No. 2 1/2 cans (4 lb 12 oz) peas, green, dehydrated, compressed may be substituted for canned peas. Add peas and 4 tbsp salt to 4 gallons boiling water. Remove from heat; stir. Cover and let stand 12-15 minutes. Drain and save 2 cups liquid. Add 2 cups (1 lb) margarine to liquid and pour over peas. |            |                          |  |
| <b>J-14 BUTTERED SLICED POTATOES</b>  |            |                          |  |
| YIELD: 4 1/2 gal-100 portions   |            | SIZE OF SERVING: 3/4 cup |  |
| Potatoes, white, dehydrated, slices   | 6 lb 8 oz  | 4/5 5-gal co             | 1. Add potatoes to salted water. Cover. Bring quickly to boil.   |
| Water   |            | 5 gal                    | 2. Simmer until potatoes are tender, but not mushy, 15 to 25 minutes. Stir occasionally. Drain, if necessary.      |
| Salt  | 5 oz       | 1/2 cup                  |  |
| Margarine   | 2 lb       | 1 qt                     | 3. Add to cooked potatoes.   |
| Pepper, black   |            | 1 tsp                    |  |
| NOTE: In Step 1, 6 lb 8 oz (7 3/4 qt or 3 No. 10 cans), dehydrated, diced potatoes may be used for dehydrated sliced potatoes. Add potatoes to salted water. Cover. Bring quickly to a boil. Follow Steps 2 and 3.  |            |                          |  |
| <b>J-15 HASHED BROWN POTATOES*</b>  |            |                          |  |
| YIELD: 4 1/2 gal-100 portions   |            | SIZE OF SERVING: 3/4 cup |  |
| Potatoes, white, dehydrated, slices   | 8 lb       | 1 5-gal co               | 1. Add potatoes to salted water. Cover. Bring quickly to boil.   |
| Water   |            | 6 1/2 gal                | 2. Simmer until potatoes are tender, but not mushy, 15 to 25 minutes. Stir occasionally. Drain if necessary.       |
| Salt  | 5 oz       | 1/2 cup                  |  |
| Shortening, melted  | 2 1/2 lb   | 5 cups                   | 3. Divide potatoes and shortening into three batches.  |
|   |            |                          | 4. Heat shortening to frying temperature.  |
|   |            |                          | 5. Add potatoes and press down with pancake turner. Fry until a brown crust is formed on bottom, about 15 minutes. |
|   |            |                          | 6. Turn potatoes and continue to fry until light brown, about 10 minutes.  |
| NOTE: In Step 1, 8 lb (9 1/2 qt or 3 1/2 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to salted water. Cover. Bring quickly to a boil. Follow Steps 2 through 6.   |            |                          |  |
| <b>VARIATION 1: LYONNAISE POTATOES</b>  |            |                          |  |
| Onions, dehydrated  | 16 2/3 oz  | 5 cups                   | 1. Soak onions in water for 20 to 30 minutes. Drain.   |
| Water   |            | 3 qt                     | 2. Add to potatoes before frying.  |
| NOTE: 6 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.   |            |                          |  |
| <b>VARIATION 2: O'BRIEN POTATOES</b>  |            |                          |  |
| Onions, dehydrated, chopped   | 16 2/3 oz  | 5 cups                   | 1. Soak onions and peppers in water for 20 to 30 minutes. Drain.   |
| Peppers, green, dehydrated  | 2 oz       | 1 1/2 cups               | 2. Add to potatoes before frying.  |
| Water   |            | 5 qt                     | 3. Season to taste.  |
| NOTE: 6 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 1.   |            |                          |  |
| <b>VARIATION 3: OVEN BROWNED POTATOES</b> —Potatoes may be placed in a baking pan and browned in hot oven (high flame) about 45 minutes or until lightly browned. Stir occasionally.  |            |                          |  |

| INGREDIENTS                            | WEIGHTS   | MEASURES                 | METHOD   |
|--|-----------|--------------------------|--|
| J-16 HOT POTATO SALAD                  |           |                          |  |
| YIELD: 5 gal-100 portions              |           | SIZE OF SERVING: 3/4 cup |  |
| Potatoes, white, dehydrated, slices    | 6 lb 8 oz | 4/5 5 gal co             | 1. Add potatoes to salted water. Cover. Bring quickly to a boil.<br>2. Simmer until potatoes are tender but not mushy, about 15 to 25 minutes. Stir occasionally. Drain.   |
| Water                                  |           | 5 gal                    |  |
| Salt                                   | 5 oz      | 1/2 cup                  | 3. Soak onions in cool water for 20 to 30 minutes and add to potatoes.   |
| Onions, dehydrated chopped             | 5 oz      | 1 1/2 cups               |  |
| Water, cool                            |           | 1 qt                     | 4. Chop bacon. Cook until crisp; remove from fat and add to potatoes. Reserve drippings.<br>5. Stir flour into bacon drippings.  |
| Bacon, precooked, sliced, canned       | 2 lb 4 oz | 1/2 No. 10 can           |  |
| Flour, wheat, general purpose, stirred | 1/2 lb    | 2 cups                   | 6. Combine water, vinegar, and sugar; add to bacon drippings.<br>7. Heat to boiling and cook until mixture thickens and loses raw taste.<br>8. Pour over potatoes, sprinkle with pepper and mix well. Serve hot. |
| Water                                  |           | 2 qt                     |  |
| Vinegar, dry                           | 1/4 lb    | 3/4 cup                  |  |
| Sugar, granulated                      | 1 lb      | 2 1/4 cups               |  |
| Pepper, black                          |           | 1 tsp                    |  |

NOTE 1. In Step 1, 6 lb 8 oz (7 3/4 qt or 3 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to salted water. Cover. Bring quickly to a boil. Follow Steps 2 through 8.  
2. 2 discs of Onions, dehydrated, compressed, may be substituted for Onions, dehydrated, chopped, in Step 2.

|                                    |          |                          |  |
|------------------------------------|----------|--------------------------|--|
| J-17 MASHED POTATOES*              |          |                          |  |
| YIELD: 4 1/4 gal-100 portions      |          | SIZE OF SERVING: 2/3 cup |  |
| Water                              |          | 13 1/2 qt                | 1. Bring water to a boil and remove from heat.<br>2. Add margarine and seasonings to water.  |
| Margarine                          | 1 lb     | 2 cups                   |  |
| Salt                               | 2 oz     | 3 tbsp                   | 3. Combine potato granules and nonfat dry milk; mix until thoroughly blended.<br>4. Pour potatoes rapidly into hot liquid while stirring. Scrape down sides and bottom of bowl.<br>5. Whip until fluffy. |
| Pepper, black                      |          | 2 tsp                    |  |
| Potatoes, white, instant, granules | 6 1/8 lb | 3 1/4 qt (1 No. 10 can)  |  |
| Milk, nonfat, dry                  | 3/4 lb   | 2 1/2 cups               |  |

NOTE: Consistency may be controlled by taking out 2 qt of the hot liquid before adding potatoes. Add the 2 qt hot liquid during the whipping until proper consistency is obtained.

|   |          |                          |   |
|---|----------|--------------------------|---|
| J-18 POTATOES AU GRATIN*                                    |          |                          |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions |          | SIZE OF SERVING: 3/4 cup |   |
| Potatoes, white, dehydrated, slices                         | 6 lb     | 3/4 5-gal co             | 1. Add potatoes to salted water. Cover; bring quickly to a boil.<br>2. Simmer until potatoes are tender but not mushy, about 15 to 25 minutes. Stir occasionally. Drain if necessary.   |
| Water   |          | 5 gal                    |   |
| Salt  | 3 oz     | 4 1/2 tbsp               | 3. Reconstitute milk and heat to just below boiling point. Stir occasionally to prevent scorching.<br>4. Melt margarine. Stir in flour and seasoning. Add flour mixture slowly to milk, stirring constantly until smooth. Cook about 5 minutes or until thickened; stir gently to prevent scorching.<br>5. Combine cheese with water and add to sauce.<br>6. Place cooked potatoes in greased baking pan. Cover with sauce. Bake in moderate oven (medium flame) for 30 minutes, or until top is brown. |
| White sauce, medium thick:                                  |          |                          |   |
| Milk, nonfat, dry   | 1 3/4 lb | 6 1/4 cups               |   |
| Water for milk  |          | 7 1/2 qt                 |   |
| Margarine   | 1 lb     | 1/2 qt                   |   |
| Flour, wheat, general purpose, stirred                      | 1 1/8 lb | 1 1/8 qt                 |   |
| Salt  | 2 oz     | 3 tbsp                   |   |
| Pepper, black   | 1/4 oz   | 1 tbsp                   |   |
| Cheese, processed, American, dehydrated                     | 13 oz    | 3 5/8 cups               |   |
| Water, warm   |          | 1/2 qt                   |   |

NOTE: In Step 1, 6 lb (7 qt or 2 1/2 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to salted water. Cover. Bring quickly to a boil. Follow Steps 2 through 6.

| INGREDIENTS   | WEIGHTS  | MEASURES                 | METHOD  |
|---|----------|--------------------------|---|
| J-19 SCALLOPED POTATOES   |          |                          |   |
| YIELD: 2 roasting pans, 6 × 17 5/8 × 21 1/8 in-100 portions   |          | SIZE OF SERVING: 3/4 cup |   |
| Potatoes, white, dehydrated, slices   | 6 lb     | 3/4 5-gal co             | 1. Add potatoes to salted water. Cover; bring quickly to boil.<br>2. Simmer until potatoes are tender but not mushy, about 15 to 25 minutes. Stir occasionally. Drain, if necessary.  |
| Water   |          | 5 gal                    |   |
| Salt  | 3 oz     | 4 1/2 tbsp               |   |
| White sauce, medium thick:  |          |                          | 3. Reconstitute milk and heat to just below boiling point. Stir occasionally to prevent scorching.<br>4. Melt margarine. Stir in flour and seasoning. Add flour mixture slowly to milk, stirring constantly until smooth. Cook about 5 minutes or until thickened; stir gently to prevent scorching.<br>5. Place cooked potatoes in greased baking pan. Cover with sauce. Bake in moderate oven (medium flame) for 30 minutes, or until top is brown. |
| Milk, nonfat, dry   | 1 3/4 lb | 6 1/4 cups               |   |
| Water for milk  |          | 7 1/2 qt                 |   |
| Margarine   | 1 lb     | 1/2 qt                   |   |
| Flour, wheat, general purpose, stirred  | 1 1/8 lb | 1 1/8 qt                 |   |
| Salt  | 2 oz     | 3 tbsp                   |   |
| Pepper, black   | 2 oz     | 1 tbsp                   |   |
| NOTE: In Step 1, 6 lb (7 qt or 2 1/2 No. 10 cans) dehydrated, diced potatoes may be used for dehydrated, sliced potatoes. Add potatoes to salted water. Cover. Bring quickly to a boil. Follow Steps 2 through 5. |          |                          |   |
| VARIATION: SCALLOPED POTATOES AND ONIONS—Add 13 1/3 oz (4 1/3 cups) onions, dehydrated, chopped, or 5 discs of onions, dehydrated, compressed in Step 1.  |          |                          |   |

| J-20 BUTTERED SUCCOTASH*  |                   |                           |  |
|---------------------------|-------------------|---------------------------|--|
| YIELD: 3 gal-100 portions |                   |                           | SIZE OF SERVING: 1/2 cup   |
| Beans, lima, canned       | 13 lb 2 oz        | 1 1/2 gal (2 No. 10 cans) | 1. Combine and heat thoroughly. Drain. Reserve 2 cups of liquid.             |
| Corn, canned, whole grain | 8 lb 11 oz (D.W.) | 1 1/2 gal (2 No. 10 cans) |  |
| Margarine                 | 1 lb              | 2 cups                    | 2. Melt margarine in reserved liquid. Add seasoning and pour over succotash. |
| Salt                      | 3 oz              | 4 1/2 tbsp                |  |
| Pepper, black             |                   | 1 tsp                     |  |

| J-21 STEWED TOMATOES*         |            |                       |  |
|-------------------------------|------------|-----------------------|--|
| YIELD: 3 1/4 gal-100 portions |            |                       | SIZE OF SERVING: 1/2 cup   |
| Tomatoes, canned              | 25 lb 8 oz | 3 gal (4 No. 10 cans) | 1. Heat tomatoes. Add seasoning.   |
| Sugar, granulated             | 1/2 lb     | 1 cup                 |  |
| Salt                          | 1 1/2 oz   | 2 1/4 tbsp            |  |
| Pepper, black                 |            | 1 tsp                 |  |
| Margarine                     | 1 lb       | 2 cups                | 2. Mix melted margarine with bread cubes that have been dried in hot oven.<br>3. Stir into hot tomatoes just before serving. |
| Bread (cubed)                 | 1 lb       | 2 qt                  |  |

| J-22   |                  |                      |  | VEGETABLE MEDLEY* |  |
|--|------------------|----------------------|--|-------------------|--|
| YIELD: 3 gal-100 portions  |                  |                      | SIZE OF SERVING: 1/2 cup   |                   |  |
| Beans, green, canned   | 12 lb 10 oz      | 6 qt (2 No. 10 cans) | 1. Combine beans, carrots, and corn and heat thoroughly. Drain. Reserve 2 cups of liquid for seasoning. Heat thoroughly. |                   |  |
| Carrots, canned  | 6 lb 9 oz        | 3 qt (1 No. 10 can)  |  |                   |  |
| Corn, canned, whole grain  | 4 lb 6 oz (D.W.) | 3 qt (1 No. 10 can)  |  |                   |  |
| Margarine  | 1 lb             | 2 cups               | 2. Melt margarine in reserved liquid. Add seasoning and pour over vegetables. Serve hot.                                 |                   |  |
| Salt   | 2 oz             | 3 tbsp               |  |                   |  |
| Pepper, black  |                  | 1 tsp                |  |                   |  |
| Sugar, granulated  | 2 oz             | 1/4 cup              |  |                   |  |
| NOTE: 3 No. 2 1/2 cans (3 lb) dehydrated, compressed, mixed vegetables may be substituted for the vegetables in Step 1. Add vegetables to 4 1/2 gallons boiling salted water (6 tbsp - 4 oz). Return to boil, stirring gently to break apart. Let vegetables remain in liquid 5 to 7 minutes. Drain; reserve 1 1/2 cups liquid. Follow Step 2. |                  |                      |  |                   |  |

**K. Recipes Designed for Transporting in Insulated Containers**

| INGREDIENTS                        | WEIGHTS   | MEASURES                    | METHOD   |
|------------------------------------|-----------|-----------------------------|--|
| K-1 HOT BREAKFAST CEREAL WITH MILK |           |                             |  |
| YIELD: 8 gal or 100 portions       |           | SIZE OF SERVING: 1 1/4 cups |  |
| Oatmeal:                           |           |                             |  |
| Cereal, rolled oats, quick cooking | 6 lb 4 oz | 2 1/4 gal (5-20 oz cans)    | 1. Add salt and cereal gradually to boiling water, stirring to prevent lumping.        |
| Salt                               |           | 6 tbsps                     | 2. Return to a boil; reduce heat and simmer for 1 to 3 minutes, stirring occasionally. |
| Water, boiling                     |           | 5 1/4 gal                   |  |
| Milk, nonfat, dry                  | 3 lb      | 2 3/4 gal                   | 3. Rehydrate milk. Heat to just below boiling point.                                   |
| Water, warm                        |           |                             | 4. Add to cereal. Stir well and add immediately to insulated food containers.          |

NOTE: Product will be slightly thin.

|  |           |                        |   |
|--|-----------|------------------------|---|
| K-2 CREAMED GROUND BEEF                |           |                        |   |
| YIELD: 6 1/4 gal or 100 portions       |           | SIZE OF SERVING: 1 cup |   |
| Beef patties, dehydrated, raw          |           | 5 No. 10 cans          | 1. Rehydrate beef patties by soaking in lukewarm, salted water 10 to 15 minutes or until all portions are moistened. Drain.               |
| Water, lukewarm                        |           | 3 gal                  |   |
| Salt                                   |           | 3 tbsps                |   |
| Flour, wheat, general purpose, stirred | 2 lb      | 2 qt                   | 2. Brown patties, breaking them up as they are browning.  |
| Pepper, black                          |           | 2 tbsps                | 3. Combine flour, pepper, salt, and soup and gravy base. Add to beef and mix thoroughly. Cook about 5 minutes or until flour is absorbed. |
| Salt                                   | 4 oz      | 6 tbsps                |   |
| Soup and gravy base, beef flavored     |           |                        |   |
| Milk, nonfat, dry                      | 3 lb 4 oz | 3 qt                   | 4. Reconstitute milk; add to beef mixture.  |
| Water, warm                            |           | 2 3/4 gal              | 5. Add Worcestershire sauce; heat to a simmer; stirring frequently. Cook until thickened.   |
| Worcestershire sauce                   |           | 2 tbsps                | 6. Put immediately into insulated food containers.  |

**L. Related Data**

1. *Measurements.* All recipes show quantities of ingredients in terms of weights and equivalent volume measures. Volume measures are expressed as multiples or fractions of tablespoons, cups, quarts or gallons. The items of equipment which accompany the M1937 field range, together with equivalent measures, are as follow:

Dipper (marked in cup graduations) . . . . . 1 quart  
 Basting spoon (21 inch) . . . . . 3 tablespoons  
 Ladle . . . . . 1 cup

2. *Can Size Substitution Guide.*

No. 10 can = 4 No. 2 1/2 cans

No. 10 can - 7 No. 303 cans

3. *Left-Over Food.* Every effort should be made to prepare food in quantities not in excess of requirement for one meal. **NO LEFT-OVER PREPARED FOOD SHOULD BE HELD AFTER A MEAL FOR SERVING AGAIN AT A SUBSEQUENT MEAL.** Unused portions or opened cans of meat, fish, or poultry items should not be held from one meal until the next.

4. *Vinegar.* All recipes reflect quantities of reconstituted dry vinegar. Imitation dry vinegar is reconstituted simply by the addition of water. One 4-ounce package yields 1 quart liquid vinegar. Mix the contents of the 4-ounce package in sufficient water to make up 1 quart (1 dipper) of finished product.

**CAUTION**

When opening the package of dry vinegar, keep well *away* from face and *do not* inhale.

5. *Dehydrated Egg Mix.* Use egg mix, dehydrated according to directions contained in individual recipes. **USE WITHIN 1 HOUR AFTER RECONSTITUTING. NEVER HOLD RECONSTITUTED EGGS OVER NIGHT.**

6. *Milk.* Milk, nonfat, dry is issued for use in cooking and baking. Cream substitute, dry is issued for use with coffee and tea.

## MILK, NONFAT, DRY RECONSTITUTION CHART

## Milk for Cooking General Purpose (Style C)

| WEIGHT         | VOLUME       | PLUS WATER    | WILL YIELD VOLUME |
|----------------|--------------|---------------|-------------------|
| 3 1/4 ounces   | 3/4 cup      | 3 3/4 cup     | 1 quart           |
| 13 ounces      | 2 7/8 cups   | 3 3/4 quarts  | 1 gallon          |
| 4 pounds, 1 oz | 3 1/2 quarts | 4 2/3 gallons | 5 gallons         |

## Milk for Cereal General Purpose (Style C)

|          |                          |               |           |
|----------|--------------------------|---------------|-----------|
| 1 pound  | 3 1/2 cups               | 3 3/4 quarts  | 1 gallon  |
| 3 pounds | 2 3/4 quarts             | 2 3/4 gallons | 3 gallons |
| 5 pounds | 1 gallon plus 1 1/2 cups | 4 2/3 gallons | 5 gallons |

**Directions for Reconstitution:**

- Measure level, do not pack.
- Sprinkle powder on the surface of the water; whip or stir until dissolved.

NOTE 1. Reconstitute only the amount needed for one meal.

2. Keep covered, clean, and as cool as possible until used.

**7. Soup and Gravy Base.**

## SOUP AND GRAVY BASE RECONSTITUTION CHART

| WEIGHT    | VOLUME                                    | PLUS WATER            |
|-----------|---|-----------------------|
| 1 ounce   | 2 teaspoons                               | 1 cup                 |
| 4 ounces  | 2 2/3 tablespoons                         | 1 quart               |
| 24 ounces | 1/2 cup + 1 tablespoon<br>1 No. 2 1/2 can | 1 gallon<br>6 gallons |

Directions for Reconstitution: Add soup and gravy base to hot water; stir well. Use for stock or bouillon.

NOTE: Powdered bases are seasoned. Always check seasoning in recipe before adding salt.

**8. Baking Temperatures***Slow Oven (Low Flame)*

300° - 325°F

*Moderate Oven (Medium Flame)*

350° - 375°F

*Hot Oven (High Flame)*

400° - 425°F

**9. Water Usage Table for Food and Beverage Preparation.**

## WATER REQUIREMENTS FOR THE STANDARD "B" RATION 10-DAY CYCLE MENU\*

(Per Meal Per 100 Portions)

|                    | Day 1 |      | Day 2 |      | Day 3 |      | Day 4 |                 | Day 5 |      |
|--------------------|-------|------|-------|------|-------|------|-------|-----------------|-------|------|
|                    | Reg   | Alt  | Reg   | Alt  | Reg   | Alt  | Reg   | Alt             | Reg   | Alt  |
| Breakfast, Gallons | 26    | 23** | 19    | 14** | 24    | 19   | 31    | 23**            | 23    | 23   |
| Lunch, Gallons     | 20    | 18** | 34    | 28** | 22    | 25** | 32    | 26**            | 38    | 32** |
| Dinner, Gallons    | 18    | 22** | 26    | 19** | 24    | 29** | 23    | 18**            | 21    | 21   |
| Total              | 64    | 63   | 79    | 61   | 70    | 73   | 86    | 67 <sup>1</sup> | 82    | 76   |

## WATER REQUIREMENTS FOR THE STANDARD "B" RATION 10-DAY CYCLE MENU\*

(Per Meal Per 100 Portions)

|                    | Day 6 |      | Day 7 |                 | Day 8 |      | Day 9 |      | Day 10 |                 |
|--------------------|-------|------|-------|-----------------|-------|------|-------|------|--------|-----------------|
|                    | Reg   | Alt  | Reg   | Alt             | Reg   | Alt  | Reg   | Alt  | Reg    | Alt             |
| Breakfast, Gallons | 26    | 22** | 27    | 22**            | 17    | 17   | 23    | 18** | 31     | 27**            |
| Lunch, Gallons     | 23    | 20** | 25    | 29**            | 21    | 17** | 21    | 20** | 23     | 18**            |
| Dinner, Gallons    | 28    | 25   | 22    | 20**            | 31    | 23** | 28    | 29** | 32     | 26**            |
| Total              | 77    | 67   | 74    | 71 <sup>1</sup> | 69    | 57   | 72    | 67   | 86     | 71 <sup>1</sup> |

Total Gallons, Regular Menu Items

759

Total Gallons, Using Alternate Menu Items

673

Total Gallon Difference

86

<sup>1</sup> Special Marine Corps Requirement for Ice Cream, using Ice Cream Mix, Dehydrated. For each 100 servings, 1 3/4 gallons of water are required, or a total of 5 1/4 gallons of additional water for Days 4, 7, and 10.

\*Includes 34.5 gallons of water per day for meal beverages (11.3 gallons for breakfast and 11.6 gallons each for lunch and dinner).

\*\*Use of alternate items.



**M. Recipe Index**

*Recipe  
Number Page*

**BEVERAGES:**

Fruit Flavored Beverage  
(Cherry, Fruit Punch,  
Grape, Lemonade, Orange)

A-1 43

Coffee

A-2 43

Coffee (Instant)

A-3 43

Tea (Instant)

A-4 43

**BREADS AND BATTERS:**

Field Garrison Bread

B-1 44

Biscuit (Mix)

B-2 45

Corn Bread (Mix)

B-3 45

Hush Puppies

B-3 45

French Toast

B-4 45

Griddle Cakes

B-5 45

Quick Coffee Cake

B-6 46

**CAKES, ICINGS, COOKIES, COB-  
BLERS, PUDDINGS AND****SAUCES:**

Cake (Mix)

C-1 46

(Devil's Food, Yellow or Marble)

Chocolate Icing

C-2 46

Vanilla Icing

C-3 47

Brownie (Mix)

C-4 47

(Chocolate or Butterscotch)

Chocolate Cookies (Mix)

C-5 47

Raisin Chocolate Cookies

C-5 47

Chocolate Roll Cookies

C-5 47

Chocolate Bars

C-5 47

Oatmeal Cookies (Mix)

C-6 47

Raisin Oatmeal Cookies

C-6 47

Oatmeal Roll Cookies

C-6 47

Oatmeal Bars

C-6 47

Peanut Butter Cookies (Mix)

C-7 48

Peanut Butter Bars

C-7 48

Sugar Cookies (Mix)

C-8 48

Raisin Cookies

C-8 48

Sugar Roll Cookies

C-8 48

Sugar Cookie Bars

C-8 48

Apple Cobbler

C-9 49

Cherry Cobbler

C-10 49

Peach Cobbler

C-11 49

Pineapple Cobbler

C-12 49

Cobbler Crust

C-13 50

Streusel Topping

C-14 50

Apple Crisp

C-15 50

Cheese Apple Crisp

C-15 50

Pudding (Mix)

C-16 51

(Chocolate, Vanilla)

Fruit Cocktail Pudding

C-17 51

Cranberry Crunch

C-18 51

Cherry Crunch

C-18 51

Ice Cream Mix

C-19 51

**PASTA, RICE AND CEREALS:**

Macaroni

D-1 52

Macaroni and Cheese

D-2 52

Spanish Rice

D-3 52

Steamed Rice

D-4 53

Lyonnais Rice

D-4 53

Rice Pilaf

D-5 53

Rice Pilaf (Soup, dehy  
onion)

D-5 53

Orange Rice

D-5 53

Hot Breakfast Cereals

D-6 53

**EGGS:**

Scrambled Eggs

E-1 54

Scrambled Eggs w/Bacon

E-1 54

Scrambled Eggs Western  
Style

E-1 54

Scrambled Eggs w/Ham

E-1 54

Baked Scrambled Eggs

E-1 54

Scrambled Eggs Western  
Style (Luncheon Meat)

E-1 54

Cheese Omelet

E-2 54

Ham Omelet

E-2 54

Bacon and Cheese Omelet

E-2 54

**FRUITS AND JUICES:**

Applesauce (Instant)

F-1 55

(Meat Accompaniment)

Applesauce (Instant)

F-2 55

(As Fruit Dessert)

Fruit Juices

F-3 55

(Orange, Grapefruit,  
Grapefruit and Orange)

Tomato Juice

F-4 55

**MEAT, POULTRY, AND FISH:**

Bacon

G-1 55

Barbecued Beef

G-2 56

(Sloppy Joe)

Beef Gravy

G-3 56

Beef and Gravy

G-3 56

(Beef Chunks)

Beef and Gravy w/Biscuit

G-4 56

Topping (Canned beef  
chunks w/juices)

Beef and Gravy w/Vegetables  
(Dehydrated diced beef)

G-5 57

Beef and Gravy w/Vegetables  
(Canned beef chunks  
w/juices)

G-6 57

Beef, Macaroni, and Tomato  
Casserole

G-7 57

Roast Beef Hash

G-8 59

Beefsteak and Gravy

G-9 59

(Dehydrated beef steaks)

Hamburgers and Gravy

G-9 59

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## SECTION V

### REQUIREMENTS FOR 1,000 RATIONS PER DAY

Requirements to support the Ten-Day Standard "B" Ration Menu in Section III will be computed by using the ration factors provided in the table below. The ration factor is a subsistence supply factor which denotes the average daily number of "units of issue" or "pounds of issue" of each food item required to support 1000 persons per day. For example, 4.10 cans of Bacon, precooked, sliced, No. 10 can, are required for 100 persons for the 10-day menu (Page 55). For 1000 persons, 41 cans are required for the entire 10-day period. The average daily requirement for 10 days is 41 cans ÷ 10 days or 4.10 cans. The weight of each can is 4.500 pounds, therefore, the average pounds required for 1000 persons for each day are 18.45.

To facilitate the computation of requirements for 5-day increments, ration factors in units are provided for days 1 through 5 and 6 through 10. The ration factor should be multiplied by the number of persons subsisting (adjusted to thousands) and the resulting figure multiplied by the required number of days. For example, the total units of bacon required for 50,000 persons for the 10-day menu is  $4.10 \times 50 \times 10 = 2050$  units.

If requirements are to be computed for any portion of the 10-day menu other than days 1-5, or 6-10, ration factors for each item must be computed based upon total menu requirements for the specific days desired. To compute ration factors for days other than 1-5 or 6-10, the Recapitulation must be used. For example, to compute a ration factor for days 1-3 for bacon, precooked, sliced, No. 10 can, determine the total quantity required for days 1-3 from the Recapitulation of Master Menu Issues. (Example: 2.60 cans is the total requirement for days 1-3. Multiply 2.60 by 10 (required to increase the total quantity for days 1-3 per 100 persons to that for 1000), and then divide by the number of days. The result is the quantity required per day for 1000 to be fed. (Example:  $2.60 \times 10 \div 3 = 8.67$  units per day, per 1000 fed.) To then compute the daily requirement for 50,000 persons to be fed, multiply  $8.67/1000 \text{ fed} \times 50$  (persons fed in 1000's), which equals 433.5 cans of bacon, precooked, sliced, per day.

#### "B" RATION MENU

##### REQUIREMENTS FOR 1,000 RATIONS PER DAY

| National<br>Stock Number | Item Identification and Size                  | Unit<br>of<br>Issue | Conv.<br>Factor | Units<br>required<br>per day,<br>days<br>1-10 | Lbs.<br>required<br>per day,<br>days<br>1-10 | Units<br>required<br>per day,<br>days<br>1-5 | Units<br>required<br>per day,<br>days<br>6-10 |
|--------------------------|---|---------------------|-----------------|---|--|--|---|
| 8905-01-086-0395         | Bacon, precooked, sliced, No. 10 can          | can                 | 4.500           | 4.10  | 18.45  | 5.20   | 3.00  |
| 8905-00-926-6196         | Beef chunks, w/juice, 29-oz can               | can                 | 1.813           | 62.00   | 112.41                                       | 40.00  | 84.00   |
| 8905-00-965-1681         | Beef, diced, dehydrated, uncooked No. 10 can  | can                 | 1.188           | 8.00  | 9.50   | 16.00  | .....   |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-926-6196         | Beef chunks, w/juices, 29-oz can              | can                 | 1.813           | 16.00   | 29.00  | 32.00  | .....   |
| 8905-00-823-7559         | Beef patties, dehydrated, uncooked No. 10 can | can                 | 1.000           | 31.00   | 31.00  | 48.00  | 14.00   |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-143-0969         | Hamburgers, without gravy, 12-oz can          | can                 | 0.750           | 178.00  | 133.50                                       | 276.00                                       | 80.00   |
| 8905-00-753-6536         | Beefsteak, dehydrated, uncooked No. 10 can    | can                 | 1.000<br>(NC)   | 9.00  | 9.00   | .....  | 18.00   |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-926-6196         | Beef chunks, w/juices, canned, 29-oz can      | can                 | 1.813           | 20.00   | 36.26  | .....  | 40.00   |
| 8905-00-118-8588         | Chicken, dehydrated, cooked, diced No. 10 can | can                 | 1.250           | 7.20  | 9.00   | 7.20   | 7.20  |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-753-6106         | Chicken, canned, boned, 29 oz can             | can                 | 1.813           | 20.00   | 36.26  | 20.00  | 20.00   |
| 8905-00-118-8588         | Chicken dehydrated, cooked, diced No. 10 can  | can                 | 1.250           | 3.60  | 4.50   | .....  | 7.20  |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-753-6106         | Chicken, canned, boned, 29-oz can             | can                 | 1.813           | 10.00   | 18.13  | .....  | 20.00   |
|                          | AND   |                     |                 |   |  |  |   |
| 8920-00-926-6016         | Biscuit mix, No. 10 can                       | can                 | 4.500           | 2.00  | 9.00   | .....  | 4.00  |
| 8905-00-823-7095         | Fish squares, dehydrated, No. 10 can          | can                 | 1.000<br>(NC)   | 8.00  | 8.00   | .....  | 16.00   |
|                          | OR  |                     |                 |   |  |  |   |
| 8905-00-935-3161         | Tuna, canned, 66.5 oz                         | can                 | 4.156           | 5.00  | 20.78  | .....  | 10.00   |

| National<br>Stock Number | Item Identification and Size                             | Unit<br>of<br>Issue | Conv.<br>Factor                      | Units<br>required<br>per day,<br>days<br>1-10 | Lbs.<br>required<br>per day,<br>days<br>1-10 | Units<br>required<br>per day,<br>days<br>1-5 | Units<br>required<br>per day,<br>days<br>6-10 |
|--------------------------|--|---------------------|--------------------------------------|---|--|--|---|
| 8905-00-023-8284         | Ham chunks, w/juices, 29-oz can                          | can                 | 1.813                                | 23.00   | 41.70  | 28.00  | 18.00   |
| 8905-00-126-4020         | Luncheon meat, canned, 6-lb can                          | can                 | 6.000                                | 12.00   | 72.00  | 16.00  | 8.00  |
| 8905-00-935-6395         | Pork chops, dehydrated, uncooked No. 10 can              | can                 | 1.250                                | 20.00   | 25.00  | .....  | 40.00   |
|                          | OR   |                     |                                      |   |  |  |   |
| 8905-00-023-8284         | Ham chunks, w/juices, 29-oz can                          | can                 | 1.813                                | 40.00   | 72.52  | .....  | 80.00   |
| 8905-00-753-6432         | Shrimp, dehydrated, No. 10 can                           | can                 | .813                                 | 4.00  | 3.25   | 8.00   | .....   |
| 8910-00-082-5734         | Cheese, cottage, dehydrated, No. 10 can                  | can                 | 1.063                                | 4.00  | 4.25   | 4.00   | 4.00  |
| 8910-00-823-6880         | Cheese, American, processed dehydrated, No. 10 can       | can                 | 3.000                                | 4.78  | 14.34  | 5.26   | 4.30  |
| 8910-00-965-1553         | Egg mix, dehydrated, No. 3 cyl can                       | can                 | 1.250                                | 40.66   | 50.38  | 28.00  | 53.32   |
| 8910-01-091-7209         | Milk, nonfat, dry, No. 10 can                            | can                 | 4.000                                | 41.27   | 165.08                                       | 52.78  | 29.76   |
| 8910-00-126-3436         | <sup>1</sup> Ice Cream Mix, dehy, vanilla No. 10 can     | can                 | 4.250                                | 6.00  | 25.50  | 4.00   | 8.00  |
| 8915-00-584-1660         | Apples, dehydrated, No. 10 can                           | can                 | 2.000                                | 3.00  | 6.00   | 6.00   | .....   |
|                          | OR   |                     |                                      |   |  |  |   |
| 8940-00-616-0226         | Pie filling, prepared, fruit, apple, No. 10 can          | can                 | 7.000                                | 7.00  | 49.00  | 14.00  | .....   |
| 8915-00-655-5718         | Applesauce, instant, No. 2-1/2 can                       | can                 | 1.375                                | 10.00   | 13.75  | 8.00   | 12.00   |
|                          | OR   |                     |                                      |   |  |  |   |
| 8915-00-127-8272         | Applesauce, canned, No. 10 can                           | can                 | 6.750                                | 10.00   | 67.50  | 8.00   | 12.00   |
| 8915-00-616-4820         | Beans, green, canned, No. 10 can                         | can                 | 6.313                                | 2.00  | 12.63  | 4.00   | .....   |
|                          | AND  |                     |                                      |   |  |  |   |
| 8915-00-634-2436         | Carrots, canned, No. 10 can                              | can                 | 6.563                                | 1.00  | 6.563  | 2.00   | .....   |
|                          | AND  |                     |                                      |   |  |  |   |
| 8915-00-257-3947         | Corn, canned, whole grain, No. 10 can                    | can                 | 4.350                                | 1.00  | 4.35   | 2.00   | .....   |
|                          | OR   |                     | (DW)                                 |   |  |  |   |
| 8915-01-039-8808         | Vegetables, mixed, dehydrated, compressed, No. 2-1/2 can | can                 | 1.000                                | 3.00  | 3.00   | 6.00   | .....   |
| 8915-00-151-6566         | Beans, green, dehydrated, compressed, No. 2-1/2 can      | can                 | 1.063                                | 10.00   | 10.63  | 8.00   | 12.00   |
|                          | OR   |                     |                                      |   |  |  |   |
| 8915-00-616-4820         | Beans, green, canned, No. 10 can                         | can                 | 6.313                                | 20.00   | 126.26                                       | 16.00  | 24.00   |
|                          | Beans, kidney, canned, No. 10 can                        | can                 | (See Chili con carne, cnd w/o beans) |   |  |  |   |
| 8915-00-577-4526         | Beans, lima, canned, No. 10 can                          | can                 | 6.563                                | 2.00  | 13.13  | .....  | 4.00  |
|                          | AND  |                     |                                      |   |  |  |   |
| 8915-00-257-3947         | Corn, canned, whole grain, No. 10 can                    | can                 | 4.350                                | 2.00  | 8.70   | .....  | 4.00  |
|                          | OR   |                     | (DW)                                 |   |  |  |   |
| 8915-01-039-8808         | Vegetables, mixed, dehydrated, compressed, No. 2-1/2 can | can                 | 1.000                                | 3.00  | 3.00   | .....  | 6.00  |
| 8915-00-184-5601         | Beans, white, canned, in tomato sauce w/pork, No. 10 can | can                 | 6.875                                | 5.00  | 34.38  | 10.00  | .....   |
| 8915-00-656-1353         | Cabbage, dehydrated, No. 2-1/2 can                       | can                 | .250                                 | 30.00   | 7.50   | 24.00  | 36.00   |
|                          | OR   |                     |                                      |   |  |  |   |
| 8915-01-035-4116         | Cabbage, dehydrated, compressed, No. 2-1/2 can           | can                 | .938                                 | 12.00   | 11.256                                       | 12.00  | 12.00   |
| 8915-00-634-2436         | Carrots, canned, No. 10 can                              | can                 | 6.563                                | 5.20  | 34.13  | 8.00   | 2.40  |
| 8915-01-095-9308         | Carrots, dehy, shredded, compressed, No. 2 1/2 can       | can                 | 0.750                                | 0.50  | 0.375  | .....  | 1.00  |
| 8915-00-257-3947         | Corn, canned, whole grain, No. 10 can                    | can                 | 4.350                                | 16.25   | 70.69  | 12.50  | 20.00   |
|                          | OR   |                     | (DW)                                 |   |  |  |   |
| 8915-00-851-6564         | Cranberry sauce, canned, jellied or strained, No. 10 can | can                 | 7.313                                | 5.00  | 36.57  | 4.00   | 6.00  |
| 8915-00-286-5482         | Fruit cocktail, canned, No. 10 can                       | can                 | 6.750                                | 6.00  | 40.50  | 4.00   | 8.00  |
| 8915-00-149-1571         | Garlic, dehydrated, 12-oz jar                            | can                 | .750                                 | .50   | .38  | .50  | .50   |
| 8915-00-132-7786         | Grapefruit, canned, No. 303 can                          | can                 | 1.000                                | 50.00   | 50.00  | 50.00  | 50.00   |
| 8915-00-753-6430         | Juice, grapefruit, instant, 15-1/2 oz can                | can                 | .969                                 | 6.00  | 5.81   | 4.00   | 8.00  |
|                          | OR   |                     |                                      |   |  |  |   |
| 8915-00-085-1650         | Juice, grapefruit, canned, No. 3 cyl can                 | can                 | 3.142                                | 18.00   | 56.56  | 12.00  | 24.00   |
| 8915-00-530-3414         | Juice, orange, instant, No. 2 1/2 can                    | can                 | 1.031                                | 29.00   | 29.20  | 26.00  | 32.00   |
|                          | OR   |                     |                                      |   |  |  |   |

<sup>1</sup> Dessert for three meals (Lunch) in the 10-Day Menu includes ice cream as a special Marine Corps requirement. Where facilities and local operating conditions do not permit preparation of ice cream, the brownies provided in the menus may be served alone, or with fruit.

| National<br>Stock Number | Item Identification and Size   | Unit<br>of<br>Issue | Conv.<br>Factor | Units<br>required<br>per day,<br>days<br>1-10 | Lbs.<br>required<br>per day,<br>days<br>1-10 | Units<br>required<br>per day,<br>days<br>1-5 | Units<br>required<br>per day,<br>days<br>6-10 |
|--------------------------|--|---------------------|-----------------|---|--|--|---|
| 8915-00-241-2800         | Juice, orange, canned, No. 3 cyl can                                 | can                 | 3.142           | 66.00   | 207.37                                       | 60.00  | 72.00   |
| 8915-00-616-0204         | Juice, Tomato, canned, concentrated,<br>(3 + 1), 36-oz can           | can                 | 2.250           | 5.00  | 11.25  | 10.00  | .....   |
| 8915-00-128-1179         | Onions, dehydrated, chopped, No. 10 can<br>OR                        | can                 | 2.500           | 4.00  | 10.00  | 5.00   | 3.00  |
| 8915-00-151-6568         | Onions, dehydrated, compressed,<br>No. 2-1/2 can                     | can                 | 1.188           | 8.00  | 9.50   | 10.00  | 6.00  |
| 8915-00-577-4203         | Peaches, canned, quarters or slices, No. 10<br>can<br>OR             | can                 | 6.750           | 10.00   | 67.50  | 4.00   | 16.00   |
| 8940-00-616-0228         | Pie filling, prepared, fruit, peach, No. 10<br>can                   | can                 | 7.000           | 4.00  | 28.00  | .....  | 8.00  |
| 8915-00-616-0223         | Pears, canned, halves, No. 10 can                                    | can                 | 6.625           | 8.00  | 53.00  | 8.00   | 8.00  |
| 8915-00-127-9282         | Peas, canned, No. 10 can<br>OR                                       | can                 | 6.563           | 20.20   | 132.57                                       | 24.00  | 16.40   |
| 8915-00-401-8480         | Peas, dehydrated, cooked, compressed, No.<br>2-1/2 can               | can                 | 1.188           | 20.20   | 24.00  | 24.00  | 16.40   |
| 8915-00-227-1387         | Peppers, green, sweet, diced, dehydrated,<br>uncooked, No. 2-1/2 can | can                 | .266            | 17.67   | 4.70   | 14.50  | 20.84   |
| 8915-00-127-7262         | Pineapple, canned, crushed, No. 10 can                               | can                 | 6.813           | 2.00  | 13.63  | 4.00   | .....   |
| 8915-00-170-5148         | Pineapple, canned, slices, No. 10 can                                | can                 | 6.750           | 10.00   | 67.50  | 8.00   | 12.00   |
| 8915-01-087-0981         | Potatoes, white, dehydrated, slices, 5-gal<br>container<br>OR        | can                 | 8.000           | 4.52  | 36.16  | 6.30   | 2.74  |
| 8915-00-161-8912         | Potatoes, white, dehydrated, uncooked,<br>diced, No. 10 can          | can                 | 2.250           | 16.50   | 37.13  | 22.50  | 10.15   |
| 8915-00-164-6876         | Potatoes white, instant, granules, No. 10<br>can                     | can                 | 6.125           | 7.00  | 42.88  | 4.00   | 10.00   |
| 8915-00-286-5487         | Raisins, No. 10 can  | can                 | 4.500           | .33   | 1.49   | .....  | .66   |
| 8915-00-582-4060         | Tomatoes, canned, No. 10 can   | can                 | 6.375           | 19.00   | 121.13                                       | 20.00  | 18.00   |
| 8920-00-926-6016         | Biscuit mix, No. 10 can  | can                 | 4.500           | 12.00   | 54.00  | 14.00  | 10.00   |
| 8920-00-935-3263         | Brownie mix, butterscotch, No. 10 can                                | can                 | 5.000           | 3.00  | 15.00  | 6.00   | .....   |
| 8920-00-935-3262         | Brownie mix, chocolate, No. 10 can                                   | can                 | 5.000           | 6.00  | 30.00  | .....  | 12.00   |
| 8920-00-823-7221         | Cake mix, devil's food, No. 10 can                                   | can                 | 5.000           | 3.00  | 15.00  | 4.00   | 2.00  |
| 8920-00-823-7229         | Cake mix, yellow, No. 10 can   | can                 | 5.000           | 3.00  | 15.00  | .....  | 6.00  |
| 8920-00-253-1163         | Cereal, rolled oats, 20-oz can                                       | can                 | 1.250           | 20.00   | 25.00  | 20.00  | 20.00   |
| 8920-00-168-3296         | Cookie mix, chocolate, No. 10 can                                    | can                 | 5.000           | 4.00  | 20.00  | 4.00   | 4.00  |
| 8920-00-935-3264         | Cookie mix, oatmeal, No. 10 can                                      | can                 | 4.500           | 9.17  | 41.27  | 10.50  | 7.84  |
| 8920-00-175-0429         | Cookie mix, sugar, No. 10 can  | can                 | 5.000           | 5.67  | 28.35  | 7.34   | 4.00  |
| 8920-00-435-4918         | Corn bread mix, No. 10 can   | can                 | 4.500           | 7.00  | 31.50  | 6.00   | 8.00  |
| 8920-00-252-3838         | * Crackers, soda, salted, 1 or 2-lb box                              | lb                  | 1.000           | 50.00   | 50.00  | 50.00  | 50.00   |
| 8920-00-140-7749         | Flour, wheat, general purpose, 50-lb<br>OR                           | bag                 | 50.000          | 1.2032  | 60.16  | .57  | 1.83  |
| 8920-00-140-7748         | Flour, wheat, general purpose, 10-lb.                                | bag                 | 10.000          | 6.016   | 60.16  | 2.86   | 9.16  |
| 8920-01-079-1585         | Hominy grits, 24-oz co   | co                  | 1.500           | 16.00   | 24.00  | 16.00  | 16.00   |
| 8920-00-067-6146         | Macaroni, 10-lb box  | lb                  | 1.000           | 20.50   | 20.50  | 16.00  | 25.00   |
| 8920-00-782-6353         | Pancake mix, No. 10 can  | can                 | 4.375           | 4.00  | 17.50  | 8.00   | .....   |
| 8920-00-530-2185         | Rice, parboiled, 10-lb bag   | lb                  | 1.000           | 33.00   | 33.00  | 36.00  | 30.00   |
| 8920-00-926-4917         | Starch, pregelatinized, No. 10 can                                   | can                 | 4.000           | .50   | 2.00   | .50  | .50   |
| 8925-00-935-3260         | Icing mix, chocolate, No. 10 can                                     | can                 | 4.000           | 4.00  | 16.00  | .....  | 8.00  |
| 8925-00-935-3261         | Icing mix, vanilla, No. 10 can                                       | can                 | 4.250           | 1.00  | 4.25   | 2.00   | .....   |
| 8925-01-059-4084         | Sugar, refined, granulated, 10-lb bag                                | bag                 | 10.000          | 18.20   | 182.01                                       | 18.55  | 17.85   |
| 8925-00-682-6705         | Syrup, imitation maple, No. 10 can<br>OR                             | can                 | 8.188           | 3.25  | 26.61  | 3.50   | 3.00  |
| 8925-00-682-6708         | Syrup, imitation maple, No. 2 1/2 can                                | can                 | 2.250           | 11.00   | 24.75  | 12.00  | 10.00   |
| 8930-00-240-0055         | Jam, peach, No. 2-1/2 can  | can                 | 2.313           | 12.00   | 27.76  | 16.00  | 8.00  |
| 8930-00-559-8307         | Jam, strawberry, No. 2-1/2 can                                       | can                 | 2.313           | 16.00   | 37.01  | 16.00  | 16.00   |
| 8930-00-543-7608         | Jelly, blackberry, No. 2-1/2 can                                     | can                 | 2.188           | 8.00  | 17.50  | 8.00   | 8.00  |
| 8930-00-543-7607         | Jelly, grape, No. 2-1/2 can  | can                 | 2.188           | 12.00   | 26.26  | 16.00  | 8.00  |
| 8930-00-543-7602         | Peanut butter, No. 2-1/2 can   | can                 | 2.000           | 36.25   | 72.50  | 37.50  | 35.00   |

\*NOTE: Prior to establishment of field bread bakery units, it may be necessary to substitute crackers for bread at the rate of 10 lbs per 100.

| National<br>Stock Number | Item Identification and Size  | Unit<br>of<br>Issue | Conv.<br>Factor | Units<br>required<br>per day,<br>days<br>1-10 | Lbs.<br>required<br>per day,<br>days<br>1-10 | Units<br>required<br>per day,<br>days<br>1-5 | Units<br>required<br>per day,<br>days<br>6-10 |
|--------------------------|---|---------------------|-----------------|---|--|--|---|
| 8935-00-234-6217         | Soup and gravy base, instant beef flavored, No. 2-1/2 can             | can                 | 1.500           | 2.64  | 3.96   | 2.98   | 2.30  |
| 8935-00-543-7789         | Soup and gravy base, instant, chicken flavored, No. 2-1/2 can         | can                 | 1.500           | 1.17  | 1.76   | .....  | 2.34  |
| 8935-00-149-1359         | Soup dehydrated, beef flavored w/noodles and vegetables No. 2-1/2 can | can                 | 1.188           | 8.00  | 9.50   | 8.00   | 8.00  |
| 8935-00-753-6422         | Soup dehydrated, chicken flavored w/noodles, No. 2-1/2 can            | can                 | 1.188           | 12.00   | 14.26  | 16.00  | 8.00  |
| 8935-00-222-0570         | Soup dehydrated, onion, No. 2-1/2 can                                 | can                 | 1.000           | 4.00  | 4.00   | .....  | 8.00  |
| 8935-00-577-4680         | Soup dehydrated, tomato-vegetable, w/noodles, No. 2-1/2 can           | can                 | 1.000           | 12.00   | 12.00  | 16.00  | 8.00  |
| 8940-00-151-6462         | Chili con carne, dehydrated w/beans, cooked, No. 10 can<br>OR         | can                 | 2.500           | 6.75  | 16.88  | 13.50  | .....   |
| 8940-00-126-3394         | Chili con carne, canned, w/o beans, 6-3/4 lb can                      | can                 | 6.750           | 6.00  | 40.50  | 12.00  | .....   |
| 8940-00-151-6462         | Chili con carne, dehydrated w/beans, cooked, No. 10 can<br>OR         | can                 | 2.500           | 8.00  | 20.00  | .....  | 16.00   |
| 8940-00-126-3394         | Chili con carne, canned, w/o beans, 6-3/4 lb can<br>AND               | can                 | 6.750           | 4.00  | 27.00  | .....  | 8.00  |
| 8940-00-926-6793         | Beans, kidney, canned, No. 10 can                                     | can                 | 6.875           | 3.00  | 20.63  | .....  | 6.00  |
| 8940-01-074-4922         | Creamer, nondairy, dry, 50-100 3-gm pgs to box                        | hd                  | .662            | 8.00  | 5.30   | 8.00   | 8.00  |
| 8940-00-131-8693         | Dessert powder, pudding, instant, chocolate, No. 10 can               | can                 | 5.000           | 1.33  | 6.65   | 2.66   | .....   |
| 8940-00-131-8761         | Dessert powder, pudding, instant, vanilla, No. 10 can                 | can                 | 5.500           | 2.25  | 12.38  | 4.50   | .....   |
| 8940-00-616-0227         | Pie filling, prepared, fruit, cherry, No. 10 can                      | can                 | 7.000           | 7.00  | 49.00  | .....  | 14.00   |
| 8945-00-222-0567         | Margarine, No. 10 can   | can                 | 6.250           | 10.52   | 65.75  | 9.28   | 11.76   |
| 8945-01-066-8210         | Shortening compound, general purpose, 3 lb can<br>OR                  | can                 | 3.000           | 16.09   | 48.27  | 10.09  | 22.09   |
| 8945-00-080-9396         | Shortening compound, general purpose, 5-gal can                       | can                 | 33.000          | 1.4627  | 48.27  | .92  | 2.01  |
| 8950-00-125-6333         | Baking powder, 1 lb can   | can                 | 1.000           | .20   | .20  | .....  | .40   |
| 8950-00-127-9789         | Catsup, tomato, No. 10 can  | can                 | 7.125           | 7.11  | 50.66  | 4.40   | 9.82  |
| 8950-00-170-9573         | Cinnamon, ground, 3-4 oz can  | can                 | .219            | .50   | .11  | .84  | .16   |
| 8950-01-074-4918         | Hot Sauce, 6-oz bottle  | bt                  | .245            | 10.00   | 2.45   | 10.00  | 10.00   |
| 8950-00-543-7698         | Mustard, prepared, No. 2-1/2 can                                      | can                 | 1.750           | 7.52  | 13.16  | 13.28  | 1.76  |
| 8950-00-127-8067         | Pepper, black, ground 1-lb can  | can                 | 1.000           | 1.00  | 1.00   | 1.00   | 1.00  |
| 8950-00-616-5469         | Pickles, cucumber, dill, whole, No. 10 can                            | can                 | 4.177           | 5.00  | 20.89  | 6.00   | 4.00  |
| 8950-01-079-6943         | Salt, table, 5-lb bag   | lb                  | 1.000           | 16.00   | 16.00  | 16.00  | 16.00   |
| 8950-00-577-5990         | Vinegar, dry, synthetic, 4-oz pg                                      | pg                  | .250            | 6.00  | 1.50   | 9.00   | 3.00  |
| 8950-01-059-5269         | Worcestershire sauce, 5, 6 or 10-oz bottle                            | bt                  | .500            | 2.00  | 1.00   | 2.50   | 1.50  |
| 8955-00-286-5372         | Coffee, roasted, 20-lb can<br>OR                                      | lb                  | 1.000           | 75.10   | 75.10  | 75.10  | 75.10   |
| 8955-00-081-0862         | Coffee, instant, freeze dried, 8-oz pkg                               | pg                  | .500            | 30.00   | 15.00  | 30.00  | 30.00   |
| 8955-00-753-6332         | Tea, black individual bags, 100-bag box<br>OR                         | box                 | .500            | 5.00  | 2.50   | 5.00   | 5.00  |
| 8955-00-823-7016         | Tea, instant, 3/4-oz pg   | pg                  | .047            | 16.80   | .79  | 16.80  | 16.80   |
| 8960-00-965-4764         | Beverage base, powder, cherry, 5 gal yield                            | pg                  | 1.000<br>(NC)   | 4.00  | 4.00   | 6.00   | 2.00  |
| 8960-01-069-6661         | Beverage base, powder, fruit punch, 5 gal yield                       | pg                  | 1.000<br>(NC)   | 4.00  | 4.00   | 4.00   | 4.00  |
| 8960-00-965-4765         | Beverage base, powder, grape, 5 gal yield                             | pg                  | 1.000<br>(NC)   | 4.00  | 4.00   | 4.00   | 4.00  |
| 8960-01-069-6662         | Beverage base, powder, lemonade, 5 gal yield                          | pg                  | 1.000<br>(NC)   | 4.00  | 4.00   | 4.00   | 4.00  |

| National<br>Stock Number | Item Identification and Size                                      | Unit<br>of<br>Issue | Conv.<br>Factor | Units<br>required<br>per day,<br>days<br>1-10 | Lbs.<br>required<br>per day,<br>days<br>1-10 | Units<br>required<br>per day,<br>days<br>1-5 | Units<br>required<br>per day,<br>days<br>6-10 |
|--------------------------|---|---------------------|-----------------|---|--|--|---|
| 8960-00-965-4768         | Beverage base, powder, orange 5 gal yield                         | pg                  | 1.000<br>(NC)   | 4.00  | 4.00   | 2.00   | 6.00  |
| 8960-00-216-6131         | Cocoa beverage powder, 1-oz pg                                    | pg                  | .063            | 250.00  | 15.75  | 250.00                                       | 250.00  |
| 8910-00-584-6432         | BREAD INGREDIENTS   |                     |                 |   |  |  |   |
| 8910-00-584-6432         | Milk, nonfat, dry, style A 25-lb can                              | can                 | 25.00           | .44   | 11.00  | .44  | .44   |
| 8920-00-165-6864         | Flour, wheat, bread flour, 50-lb                                  | bag                 | 50.00           | 5.44  | 272.00                                       | 5.40   | 5.48  |
|                          | OR  |                     |                 |   |  |  |   |
| 8920-00-165-6863         | Flour, wheat, bread flour, 10-lb                                  | bag                 | 10.00           | 27.20   | 272.00                                       | 27.00  | 27.40   |
| 8925-01-059-4084         | Sugar, refined, granulated, 10 lb bag                             | bag                 | 10.00           | 1.37  | 13.70  | 1.36   | 1.38  |
| 8945-01-066-8210         | Shortening compound, general purpose,<br>3-lb can                 | can                 | 3.00            | 5.50  | 16.50  | 5.46   | 5.54  |
|                          | OR  |                     |                 |   |  |  |   |
| 8945-00-080-9396         | Shortening compound, general purpose,<br>5-gal can                | can                 | 33.00           | .50   | 16.50  | .50  | .50   |
| 8950-01-079-6943         | Salt, table, 5-lb bag   | lb                  | 1.00            | 6.83  | 6.83   | 6.78   | 6.88  |
| 8950-01-057-1559         | Yeast, baker's active, dry, 2 lb bag                              | bag                 | 2.00            | 1.32  | 2.64   | 1.32   | 1.32  |
|                          | BETWEEN MEAL SUPPLEMENT   |                     |                 |   |  |  |   |
| 8935-00-082-5588         | Soup and gravy base, instant, beef fla-<br>vored, 200 7-gm pgs/bx | bx                  | 3.087           | 2.50  | 7.72   | 2.50   | 2.50  |

By Order of the Secretaries of the Army, the Navy, and the Marine Corps:

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